

THE NATIONAL

MAY 1, 1954

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# Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

## Steelcote Announces



## NEW ODORLESS TYPE NON-YELLOWING DAMP-TEX

### NOW DAMP-TEX OFFERS GREATER ADVANTAGES THAN EVER BEFORE

Odorless and non-toxic, it will not taint foods. Non-yellowing — new whiter white that stays white.

Damp-Tex System advantages include rapid 30-minute drying desired, extreme hardness and resistance to mildew, acids and alkali, high light reflecting beauty and easy application on wet dry surfaces.

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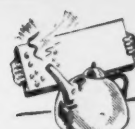
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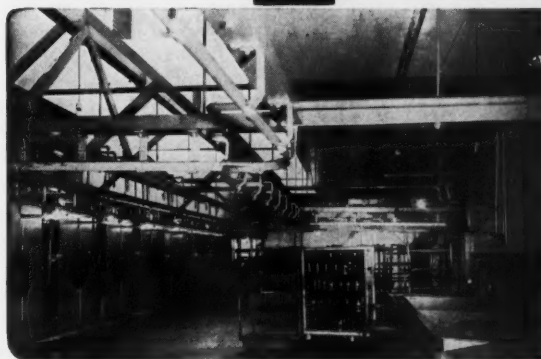


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● **Packers Using Buffalo Machines**  
*in San Francisco and the Bay Area*

Packer	No. of Machines
American Home Foods, Inc. ....	2
California Golden State Salami Co. ....	2
Calo Dog Food Co. Inc. ....	1
Chip Steak Company ....	2
Dennison's Foods ....	3
Holly Meat Company ....	6
Plantation Packing Co. ....	3
Melrose Market ....	2
John Morrell & Company ....	2
Miller Packing Company ....	8
Mueller Brothers ....	2
Pacific Coast Salami Co. ....	3
Richards & Pringel ....	1
George Saag ....	2
Southern Pacific Company ....	1
Armour & Co. (Virden Plant) ....	3
California Meat Co. ....	5
Del Monte Meat Company ....	4
B. Diller & Sons ....	1
Dubuque Packing Co. ....	2
Evergood Pork Store ....	3
Foster Lunch System, Ltd. ....	1
Fotinos Brothers ....	1
Frank Food Company ....	4
Gaffney & Company ....	5
Gloria Sausage Company ....	1
Golden Gate Sausage Company ....	2
Heineman & Stern ....	4
Edward L. Hueck Corp. ....	7
George A. Hormel ....	6
Kingan & Company ....	5
Krey Packing Company ....	2
Luce & Company ....	4
H. Moffat Company ....	4
P. C. Molinari & Sons ....	2
Shenson Purity Sausage Co. ....	3
P. F. Rathjens & Sons ....	2
Roma Sausage Factory ....	1
Safeway Stores ....	2
San Francisco Sausage Factory ....	2
Schwarz's Sausage Co. ....	4
Schweitzer & Co. ....	1
Shenson Purity Meat Co. ....	1
Swift & Company ....	5
Swiss Italian Sausage Factory ....	1
W. Tappenbeck ....	5
Variety Sausage Co. ....	5
Polletti Sausage Co. ....	3

**In San Francisco  
and the Bay Area**

**48 PACKERS USE 141 BUFFALO MACHINES\***

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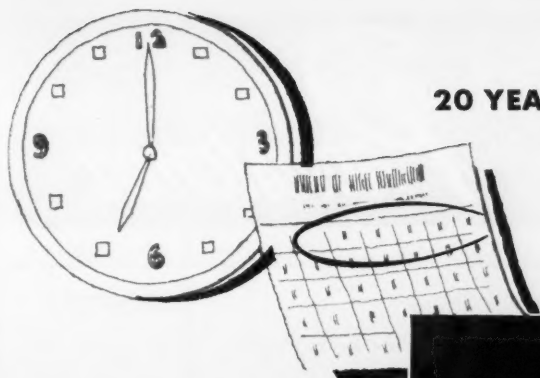
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THE NATIONAL

# Provisioner

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### **Hull & Dillon Closing in Pork Squeeze**

The Hull & Dillon Packing Co., which has been in operation in Pittsburg, Kan., for 69 years, will cease operations "as soon as practical" because of operating losses over the past 15 months, E. D. Henneberry, president, announced. Slaughtering was halted last week.

Because of adverse conditions in the whole pork industry, losses over the past 15 months almost equalled the company's capital stock and stockholders voted to close down rather than risk capital impairment, Henneberry said. Although Hull & Dillon slaughtered some cattle and calves, the company has been primarily a pork packer, employing some 80 workers. Henneberry has been president of the firm since 1921.

### **Eisenhower Farm Policy Passes First Test**

The view of the Eisenhower Administration on flexible price supports prevailed at least temporarily in Congress this week when the Senate passed the wool bill (S. 2911) providing for government payments to encourage domestic wool production but defeated the Ellender amendment. The Ellender amendment would have required the continuance of high rigid price supports on basic commodities for two years beyond their present expiration date.

Defeat of the Ellender amendment by a vote of 48 to 40 is not regarded as conclusive indication of Senate feelings on high rigid price supports, however, since the point was made in the Senate that the matter should be considered on its own rather than attached to the wool bill.

### **USDA Offers Farm Surplus Disposal Plan**

A program aimed at the disposal of \$1,000,000,000 worth of U.S. agricultural surpluses to foreign countries within the next three fiscal years was submitted by the USDA to the House Agriculture Committee this week as the group opened public hearings on the surplus problem. Assistant Secretary of Agriculture John H. Davis presented the USDA program.

To boost overseas distribution, he suggested a program of expanded sales and outright grants of farm surpluses to friendly nations, administered at the discretion of the President. The program also includes recommendations for increasing domestic consumption, based on an expanded and improved system of distributing surpluses to the needy and authorization for CCC payment of packaging and transportation costs.

# Patman Builds a Picture Plant

Here's a good looking and a good working outfit. Its genial owner has unusual talent for keeping workers happy and competing successfully on the busy Los Angeles market



BEEF QUARTERS and cuts in the plant's low rail holding cooler.

**A**NOTHER chapter has been added to the remarkable success story of Urban Patman, a Los Angeles meat man who recently opened a new, \$850,000 plant in the heart of that city's meat packing district.

The plant is big, spreading its 40,000 sq. ft. of space liberally over a two-acre

site. The handsome one-story structure looks more like a modern retail store than a layman's conception of a meat concern. Ultra-modern in design, the plant incorporates virtually every mechanical device offered the meat industry.

Urban Patman, who started in the

meat business in 1929 with a one-truck peddling route, is a genial, vigorous Irishman whose enthusiasm permeates his organization down to the lowest paid employee. His business philosophy is wrapped up in two words, "honesty and sagacity." He credits his success to the practical application of these two words. "Be honest, always," he said, "no matter what happens or how adversely it may affect you. Be sagacious, shrewd and keen, able to distinguish the relevant from the irrelevant, the important from the unimportant."

Twice within the past ten years, Patman has had to occupy larger quarters as business expanded.

The general plan of the new building is tailor-made to the structural needs of manufacturing operations incident to his specialty business plus many of Patman's own ideas of how to best integrate structure and operating methods.

Particularly noteworthy is the positive control of both incoming and outgoing products which pass by a checker's station located between the only



FABRICATED CUTS are a popular specialty of the Los Angeles Company.



EXTERIOR of the new plant has a ranch house look.

GENERAL OFFICE is functional, attractive in appearance.



FRANKFURT peeling and packaging cooler at Patman's.



two access doors (other than the railroad spur door) in the plant. The installation does not "bottle neck" the flow of products but permits continuous movement under controls that pay dividends by stopping "leaks" before they start.

The building is column free. Preliminary engineering surveys posed "impossible" problems in attempting

to comply with Patman's insistence that all floor area be unobstructed. The finished plant proves that the problems were solved. Construction is of the tilt-up type with walls and roof of reinforced concrete. The roof and all live loads overhead bear on wall pilasters with hidden beams, some with a 45-ft. span.

The entire plant is air-conditioned

with a turnover of 200 cu. ft. of air per minute at any point in the building. With the exception of the sausage kitchen, offices and welfare rooms, the plant is under refrigeration.

The receiving dock is an extremely busy place and ably presided over by Milt, a small, wiry man who follows his boss' philosophy of honesty and sagacity, Milton says that people who sell to Patman can rest assured their merchandise will be weighed correctly. Modern scales tab every shipment. Frequently Milt will call a company to tell them he is adding weight to their bill for product they incorrectly weighed at the shipping point. Milt gives special consideration to shipments of out-of-town packers to whom speed is often important in delivering a load.

The production end of the business is under Dave Coleman, Patman's production manager. Quiet, cool and calm, Coleman gets work done with steady efficiency. In the meat cutting room a variety of operations are performed, including regular cutting and boning

of beef, fabricating of specialty roasts, stew meat and hamburger.

The sausage department, where 120,000 lbs. of product is turned out per week, is headed by Fritz Ehrlich, one of the best sausage makers known to the trade. The kitchen is staffed by men and women who look like workers from a laboratory in their all white outfits. Ehrlich, who comes from a long line of top sausage makers, is constantly carrying on research to improve the Patman products. The kitchen contains four stuffers and tables, which are in service at all times and six Atmos air-conditioned stainless steel smokehouses. Each house handles six cages at a time.

A new 800-lb. Boss Chop Cut machine was added to existing equipment transferred from the former plant. All equipment is of stainless steel construction. Refrigeration is provided by overhead stainless steel blower units so installed as to be draft-free for the comfort of personnel. Installation was made by Kohlenberger of Fullerton, Calif.

In the packaging and storage room, women, dressed neatly in white, work swiftly and deftly as they weigh and package wieners, bacon, sausage and all items sold as packaged merchandise. These workers are highly trained and proud of their skill. They make an art of packing tempting cuts of meat into eye-appealing boxes.

### Gain Employee Confidence

Not the least of Urban Patman's qualifications for running a successful meat plant is his friendly relations with employees. He's known throughout the plant as "Pat" and is greeted with a cheerful "Hi Pat" from his workers whenever he tours the plant.

He's always quick to respond with, "How are things going today? How are the children? or Did you get your new car?"

Patman seems able to tell at a glance when an employee is not producing as he should. He tries to get at the root of the trouble. For example, if a worker has problems at home, Patman tries to understand and help him through the difficulty. If a worker is ill, he sends him home with instructions to come back only when better and not to worry while he's off.

The friendliness with which Patman treats his employees has given the men added pride in their work and company and increased good relations between them.

Patman's general manager, Woody Kern, radiates the same good will as his boss. Even though hard at work, Kern always has time to dispense a bit of humorous wisdom to the workers that creates a feeling of ease and confidence.

Employee locker rooms contain modern conveniences such as air-conditioning, pleasing decorations and plenty of



MEATS are given a careful cure under close control by a trained crew.



PLENTY of elbow room for loading and unloading battery of smokehouses.

chairs and tables. An adequate employee parking lot meets their parking needs.

Loading of the Patman truck fleet is conducted at night. After trucks return from the day's run, they are washed and placed "on the line" to pull down interior temperatures. They are later disconnected, loaded and returned to the line to pull down the Kold Hold plates for the next day's run. The dock can handle 13 trucks at one time; three at the receiving section and ten loading out.

At one end of the dock, a desirable feature for housing inedible material was included. Actually a separate building, the inedible room provides storage space until material is picked up by rendering company trucks.

### Smithfield, Va., to Tax Plants Handling Pork

The town council of Smithfield, Va., has voted to levy a license tax on packing plants handling ham and pork products. The tax, retroactive to January 1, 1954, will amount to 15c per \$100 of fair market value of the product shipped beyond Smithfield.

It affects three local firms, P. D. Gwaltney Jr. & Co., Inc., Smithfield Packing Co., Inc., and V. W. Joyner & Co., Inc., a Swift & Company subsidiary.

Weighing and barrel washing facilities make this segregated unit self-contained and of special sanitary operating significance in this federally inspected establishment.

Premises about the plant are paved with asphalt for sanitary maintenance and the property is protected by a woven wire fence.

Offices in the new plant would do credit to any fine business organization. Modern accounting equipment, smart decor, air-conditioning and adequate lighting make the offices pleasant places in which to work. Throughout is the familiar Patman emblem of a steer, lamb and hog head.

The plant was engineered and erected by the Austin Co.

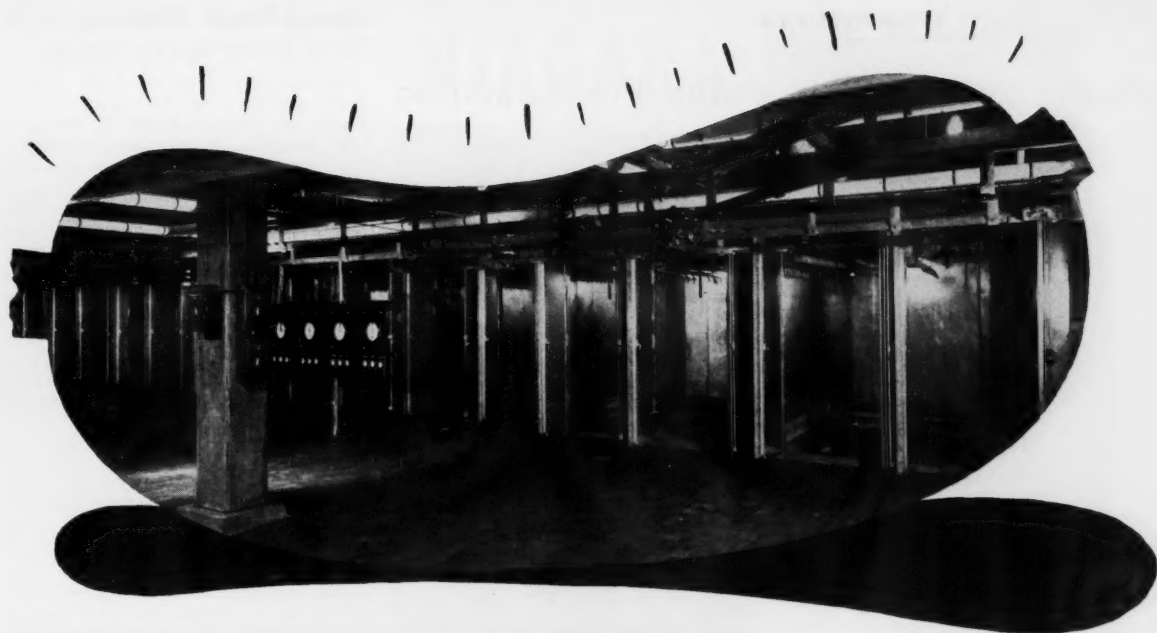
### Driver's Fast Action Wins Chilly Response

A meat truck driver in Jackson, N. C., returning from a delivery recently, saw someone in the rear of his truck. He slammed the door on the refrigerated compartment and started driving around in search of a policeman.

Not finding one, the driver stopped at a filling station and called several men to help.

Cautiously they opened the door and met the icy stare of a meat sanitary inspector, chilled to the bone.





**ENGINEERED UNIFORMITY:**

**JULIAN**

JULIAN's "varied flow" air conditioned smokehouses mean **ENGINEERED UNIFORMITY** for all your sausage, baked loaves and other smoked meat items . . . regardless of where placed in the smokehouse.

JULIAN Smokehouses heat up quickly . . . and holds that heat at a constant temperature. JULIAN's controlled temperatures: move meats thru the smokehouse with greater speed and less shrinkage . . . result in brighter, more sales-appealing color . . . safeguard both flavor and texture . . . increase production and keep it on schedule . . . provide lower operating-maintenance costs . . . and produce absolutely uniform product.

JULIAN's many advantages add up to give you profits-plus . . . you'll find that a Julian Smokehouse costs but a fraction of what it saves!

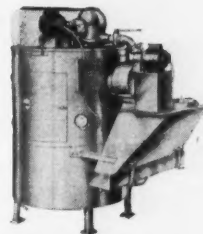
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Provides cool, clean, dry smoke in uniform, controlled volume at the very lowest cost. Needs minimum attention and gives trouble-free, dependable service for years!



• **Creators of the patented alternating-damper smokehouse**

West Coast Representative: Meat Packers Equipment Co., 1226 49th Ave., Oakland 1, Calif.  
Canadian Representative: McLean Machinery Co. Ltd., Winnipeg, Canada  
Chicago Distributors: WORTHINGTON CORPORATION (ammonia refrigeration equipment)

**WORTHINGTON**

## Plant Operations

### Plastic Form Aid to Frank Pre-packaging



A simple plastic device called Pak-Form-R that weighs only slightly more than one ounce has proved effective in tight and economical wrapping of frank packages. Developed by the Packer-Plast Co., Denver, and field tested in the Sigman Meat Co. plant, Arvada, Colo., the forms are used in place of trays or other receptacles in which to weigh and move wieners to the wrapping station. It is employed as follows:

**Photo 1:** The form rests on a work table or scale with open mouth up. The scaler inserts the backing board and four or more franks at a time and the complete unit moves to the wrapper.

**Photo 2:** The wrapper sets the unit in proper position on the cellophane overwrap with the open mouth toward her. While holding the franks with one hand, she slides the form off product. Thus, baseboard and franks remain as a unit on the cellophane sheet.

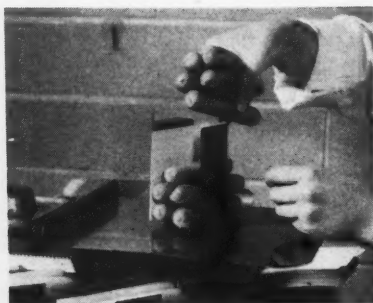
**Photo 3:** The operator then folds and seals the overwrap with an iron or other heat sealing device.

The new plastic form speeds packaging by the insertion of the backboard at time of scaling. The operator need not remove the franks and position them on a backboard as she must when franks are scaled loosely in other receptacles. According to Packer-Plast, workers become proficient with the forms within 30 minutes.

The form is said to permit a tighter, better positioned wrap as all wieners are positioned at one time and possible cellophane "creep" between franks is eliminated.

Reduction in frank packaging costs has been reported by several meat plants using the new method. The Sigman firm is said to save almost  $\frac{1}{2}$  c a pound with the technique.

The forms are shipped 20 to a set and the maker recommends that one set be used for each girl wrapping. The units can be washed and sterilized. It is said that a detergent rinse is usually sufficient to cleanse them.



### MIB Approves Use of Sodium Tripolyphosphate

The use of sodium tripolyphosphate in pumping pickle for cured pork cuts has been approved by the Meat Inspection Branch in Supplement No. 1 to MIB Memorandum No. 190. The supplement, dated April 13, 1954, reads:

"Sodium tripolyphosphate may be added to the pumping pickle for hams, pork shoulder picnics and the like. The pumping pickle may contain not more than 5 per cent of sodium tripolyphosphate and the use of such pickle shall not result in the finished products containing more than 0.5 per cent of the added phosphate."

### Once Is Enough Now

County Attorney Reynold Roylance, Provo, Utah, says he came across one antiquated ordinance recently which forbids "the slaughter of dead animals in Utah County." County laws now are being overhauled.

### Speed Truck Washing With Foam Spray System

Spring time is shower time. To the meat packer who operates his own trucks and who is aware of the good will inherent in a smart appearing fleet, showers create a truck cleaning problem.

One of the newest truck washing techniques is Oakite's foam washing system. A detergent solution is applied to the truck mechanically, held in contact with the grime and dirt on the vehicle, given a quick brushing and a final clear water rinsing. Because of the new type detergent and use of mechanical pressure in application, truck cleanup is reduced to a matter of minutes. Equipment consists of a specially-designed pressure tank, a long-handled foam spraying gun and Oakites' foam detergent No. 70.

The 14-gal. tank is built to operate with 40 lbs. air pressure. The detergent solution is mixed at a rate of 3 to 6 ounces per gallon of water. The higher concentrations are recommended for truck bodies which are heavily coated with bug deposits, dirt or grease. Oakite advises that the full amount of detergent be dissolved in about one third of the full amount of water through the use of live steam, then the proper amount of water added to give the desired concentration. While the detergent dissolves, the solution temperature should not exceed 180° F.

The solution is then poured into the pressure tank through a funnel-type valve opening. The vent line is opened during filling and closed along with the funnel valve. After these two valves are closed, the foam valve and the spray gun stopcock are opened and air is admitted through the air regulator valve until 40 lbs. is reached. Once set, the air pressure requires no adjustment, although it is recommended that pressures of 25 or 30 lbs. also be tried to determine which gives the best results.

The operator washes the truck by



FOAM SPRAY unit cleans tractor and trailer.

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controlling solution output through the stopcock on the spray gun. It is recommended that the solution be kept at room temperature of about 70° F. Sufficient lathering is not generated below 60° F.

Attached to the pressure tank is a 50-ft. hose which connects with the spray gun. The operator holds the spray nozzle about 5 in. away from the body surface and covers about 100 to 150 sq. ft. at a time. The foamy detergent clings to the body, penetrating and loosening the dirt. The operator brushes the foam covered section and then rinses it with water. He then washes another section of comparable area. When trucks are covered with grease or heavy dirt the foam should be left on about 10 minutes before brushing. Pre-wetting also increases the efficiency of washing. The nozzle orifice can be adjusted to give a thick or thin lather as desired.

The foam cleaning technique leaves no streaks and the detergent is said not to harm the body finish in any way.

### Binghamton, N.Y., Tightens Meat Inspection Program

The city of Binghamton, N. Y., has introduced a more stringent meat inspection program to make local meat acceptable in other upstate cities, according to Dr. Cleland A. Sargent, city health officer.

Instead of inspecting meat after the animals have been slaughtered, as was the practice, health bureau personnel will inspect animals before they are killed, during the slaughtering process and after slaughter. Each slaughterer will be required to obtain a \$25-a-year license and, in addition, will be charged 50c a head for cattle inspected and 25c a head for smaller animals.

Five Binghamton meat processing firms, authorized to sell products in Syracuse, had been unable to do so if they used locally inspected meats but the new inspection plan will make the meat acceptable in Syracuse, Dr. Sargent said. Other upstate cities, including Rochester, plan new ordinances which also would have kept out Binghamton meat under the old plan.

### Swine Evaluation Station Approved for Ohio State

Trustees of Ohio State University have approved establishment of a \$95,000 center for development of meat-type hogs. The center, to be known as a Swine Evaluation station, will be located on the university farm just outside Columbus and will be operated in conjunction with the Ohio Swine Improvement Association.

Breeders of good swine will send their hogs to the station for fattening slaughter and carcass evaluation to give researchers a chance to study possibilities of developing better and leaner breeds for the market.

## NIAGARA "No-Frost"

**SUCCESSFUL  
IN BIG  
INSTALLATIONS**



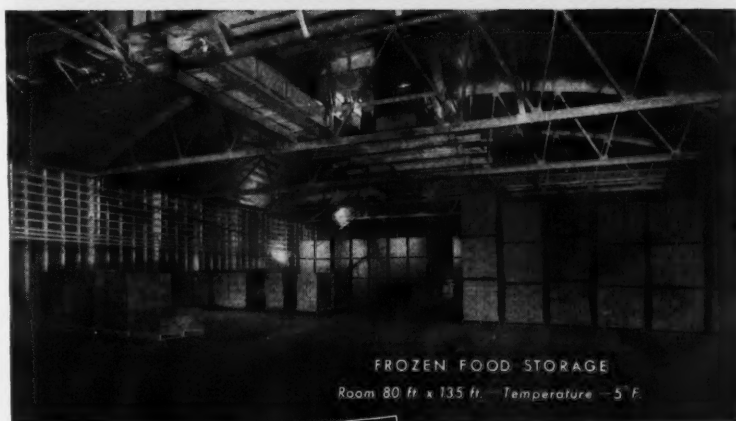
**PRECOOLING**

2 Niagara Spray Coolers pre-cool 3500 boxes of pears per 24 hours—total storage capacity 40,000 boxes.



**FOOD FREEZING**

Hardening 10,000 gal. of ice cream per day at -30° F.



**FROZEN FOOD STORAGE**

Room 80 ft. x 135 ft.—Temperature -5° F.

NIAGARA "No-Frost" gives you extra capacity and better operation. It improves quality, especially in foods, where it brings the product to correct temperature faster and holds it without fluctuation. It saves money for you in the cost of power and labor. With Niagara "No-Frost" there is never any "de-frosting" loss of time or temperature rise.

Write for Bulletin 105

### NIAGARA BLOWER COMPANY

Dept. NP, 405 Lexington Ave.  
New York 17, N. Y.

Sales Engineers in Principal Cities  
of U. S. and Canada





**SLOGAN** at plant entrance voices campaign keynote.

## Union, management and townspeople join to boost Morrell

**A**FTER years of bad news from the Ottumwa plant of John Morrell & Co.—strikes, floods and extravagant demands by organized labor—Local No. 1 of the CIO's UPWA, the Morrell company and the Iowa community have joined hands to reestablish the firm's leadership and stability, both locally and nationally.

Keynote used in three weeks of intensive sales and public relations effort in Ottumwa was the slogan, "We Need

Morrell, Morrell Needs Us," which was worn jauntily in button form by thousands of Morrell employees and fellow Ottumwans and was displayed as a window streamer in hundreds of stores and business houses of the area.

The three weeks of Morrell days—which began on April 6 and closed with especially intensive effort on April 22, 23 and 24—resulted from a suggestion made late last year by the CIO local "that the time has come for Local No. 1 people to start boosting their own jobs by buying Morrell Pride products . . . It would also seem like common sense to us for all Ottumwa merchants to

**UNION** headquarters displays packer's products.



**BUSINESS** house flaunts streamer and a display.



# Good News from Ottumwa

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NEWS





THE CITY breaks out a banner in the public square.

promote Morrell Pride products . . . We might suggest that all Ottumwa pitch in and help sell Morrell products."

A short time later a delegation of union members, led by Louis Crumes, the local's president, and Dave Hart, chief steward, presented a petition to Ottumwa's mayor Oscar Stoltz. They requested that a proclamation be issued asking the citizens to buy and boost Morrell products so that the plant could offer increased employment to local residents.

Following the issuance of the proclamation, and the Mayor's designation of April 6 to 25 as Morrell days, the company management set up a promotional program designed to win the support of all Ottumwans as a matter of self interest. Included in this program were talks by Morrell's new president, W. W. McCallum, window streamers and displays in Ottumwa and the surrounding area stores, company advertisements and the buttons mentioned previously.

The Chamber of Commerce pledged active cooperation and Ralph Helstein, international president of UPWA, wired best wishes.

#### NEWSPAPER backs program in many ways.



BUTTONS by thousands polka-dotted Ottumwa.

The program was started in an improved atmosphere of management-union relations. The plant has not had a work stoppage since October, 1953, compared with a record 88 in one prior year, and negotiation has become possible and effective.

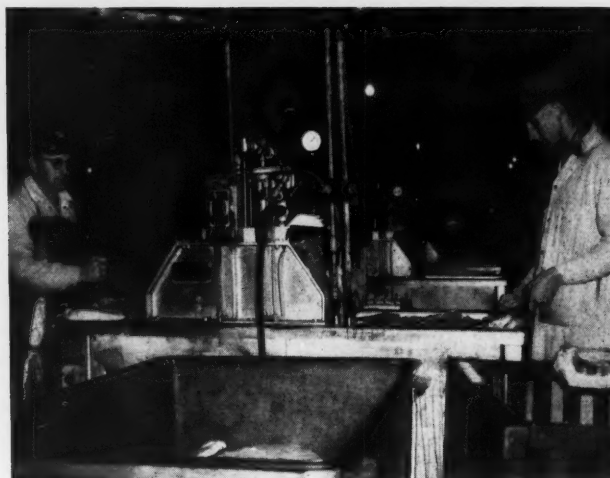
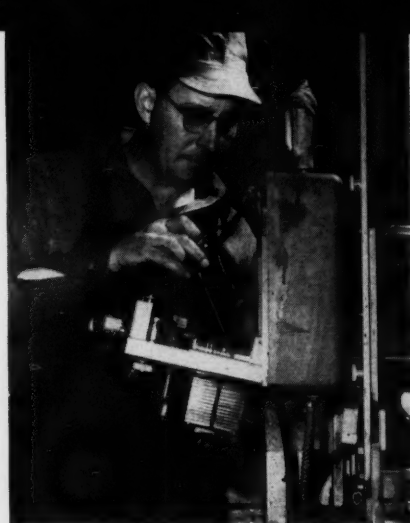
Has the program worked?

From the observations of the PROVISIONER's editor it appears that the program is working and that it will continue to do so if all those involved — Morrell employees, company management and Ottumwa businessmen and citizens — continue to strive in good faith for its objectives.

President McCallum describes the development as "the most encouraging thing that has happened since I came here." He compares the change in attitudes to that en-

#### STORE sells Morrell along with own merchandise.





**JOBS AND WORKERS** who do them in the Morrell plant were spotlighted in a series of articles which appeared in Ottumwa Courier. A few of 35 occupations described—derinding pork cuts, truck

refrigeration maintenance, wrapping machine adjustment, frankfur linking and bacon pumping—are shown in the newspaper's photos reproduced here.

countered by the last-place Boston Braves who were imbued with winning spirit when they were welcomed with enthusiasm by Milwaukee.

Digressing momentarily from a discussion of results, here are a few facts about the community in which the Morrell plant is located.

Ottumwa is a city of about 40,000 people in southeastern Iowa. The surrounding region is predominantly agricultural, although there has been a considerable amount of coal mining nearby, and much of the city's commerce has a direct or indirect connection with Iowa farming. There are two major industrial concerns—the Morrell company and a farm implement manufacturer—and a large number of smaller manufacturing, service and retail enterprises, as well as now-dwindling railroad service facilities.

It is estimated that about 11,000 people (3,400 employees and their families) are directly dependent on the Morrell packinghouse at Ottumwa. Almost every family in the city has a member, relative or friends employed

there. The business of Morrell workers is vital to local merchants in almost all lines.

It is not surprising, therefore, that the Ottumwa community is highly sensitive to what is happening "out at the packinghouse." The tension and instability that have prevailed there brought pessimism to townspeople and businessmen. In such an atmosphere it was not only difficult for existing enterprises to progress satisfactorily, but it was almost impossible to persuade outsiders that the city was a good locale for new industry. Both business and labor felt that the door to industrial diversification was almost closed.

Morrell's president McCallum summed up the problem as it related to the company, employees and community as follows:

"The Ottumwa plant is, in a sense, at a standstill. We are killing hogs and cattle, processing and selling good meat products, paying wages and so forth—but the plant is losing money—and has been losing consistently over the last six years. . . . I have

come to the conclusion that the principal trouble is that too many people have lost confidence in John Morrell & Co., and, I regret to say, have lost their feeling of pride in the company and its products. . . . I am coming to both of you, employees of the company and members of the community, to ask for your assistance in making the Ottumwa plant the best in the industry from the standpoint of labor relations, community relations and the all-essential matter of profit."

Returning to the results of "Morrell days," it is admitted that it is hard to demonstrate the immediate tangible gains from a program to build "good neighborliness" and improve the relationships between the company, its workers and townspeople. Here is one result, however, that can actually be measured.

Morrell increased sales of its products in the community by more than 50 per cent over average volume for a comparable period. This meant the company supplied three-fourths of the meat used in Ottumwa. Although six

(Continued on page 21)



UNION'S local president, Louis Crumes, and chief steward, Dave Hart, share gratification with Morrell president, W. W. McCallum, when Ottumwa's mayor, Oscar Stoltz, issues Morrell Days proclamation.

(Continued from page 18)

or seven national and regional packers ship into the area, officials of the firm believe they can hold much of the gain.

In gathering material for this report the PROVISIONER editor talked with members of the executive committee of Local No. 1 of the UPWA, retail food dealers and non-food merchants of Ottumwa, as well as with officials of the Morrell company.

Proprietors of two modern supermarkets, both of which sell fresh and processed meats self-service, and the meat men in smaller service stores, not only reported gains in sales of Morrell products attributable to the program and their own intensified merchandising efforts, but also noted a new attitude toward the company and its product on the part of their customers.

"Folks picked out Morrell bacon, ham, sausage, canned products and other meats to give us the biggest day we ever had on April 17," said a supermarket operator, "and several asked whether the pre-packaged fresh meats in the case were produced by Morrell. They expressed friendliness toward the company, hoped that its troubles were over and said, 'It's up to us to help our own.'"

One grocer displayed canceled checks next to his checkout counter to prove to his customers that the store has been a consistent purchaser of Morrell meats.

Another food dealer emphasized the importance of the packer's payroll in his business and the havoc wrought by work stoppages and layoffs.

A fourth retailer declared that he depended on Morrell for his meat supplies and that union-company friction in the past had caused him considerable trouble.

"I'll sure be glad to know I can depend on a steady supply of product," this retailer commented.

Cautious optimism was expressed by the members of the union's execu-

tive committee with respect to future relationships between the company and its employees:

"Don't believe we're going to agree with them on everything." . . . "The idea was ours." . . . "We want more, not fewer, jobs on the payroll and the only way to get them is to help the company produce and sell more." . . . "This is our town where we want our children to have a better education and chance than we've had; the only way to get them is to have the company and employees and town people prosper." . . . "Once people thought packinghouse workers were — and held their noses; we're skilled and better educated and this campaign gives us a little of the recognition we deserve." . . . "We want new industries and better education here." . . . "Don't blame us for all the company's losses—they weren't our fault."

Summing it all up, one of the union executives commented:

"Neither the company nor the employees were getting anywhere fighting the way we did; we've just both decided to work together for our own good."

Non-food merchants and businessmen have cooperated wholeheartedly in the "Morrell days" program and are pleased with the results they can see.

"This is a turning point for Ottumwa," was the enthusiastic reaction of Jack Monroe, manager of the Ottumwa store of Sears Roebuck & Co. "We can make Ottumwa the big center for all southeastern Iowa and northern Missouri."

Old-time Ottumwan H. L. Poling of Crambit & Poling, men's clothing store, echoed Monroe's comments and reported that his store had moved additional merchandise by special promotion during the last three days of the program. He confessed he had "been troubled" by the situation at the packinghouse, but expressed optimism over the future.

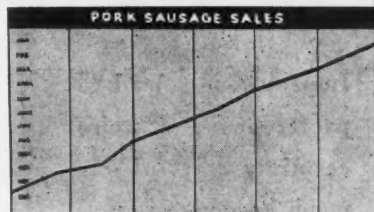
Another way of measuring the busi-

**Suddenly,**  
**WHERE YOU WERE**  
**...YOU 'aint'**



**and then...**

**they switched to**  
**BROOKWOOD**  
**Pork Sausage Seasoning**



● Here's a seasoning which definitely makes your sausage sell better.

Folks like its delicious goodness and you'll find your fresh sausage sales will increase because folks will buy your brand oftener. Dealers like it, too, because they get faster turnover.

Why not join the throng of hundreds of happy packers who already know that Brookwood Pork Sausage Seasoning increases sales and keeps that sales curve climbing in the right direction? It's easy. Mail the coupon below—NOW!

**BASIC FOOD MATERIALS**

Inc.  
VERMILION, OHIO

Basic Food Materials, Inc.  
Vermilion, Ohio

Ship us prepaid a trial 100-lb. drum of Brookwood Pork Sausage Seasoning and complete information on how to increase our pork sausage sales.

FIRM \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY & STATE \_\_\_\_\_



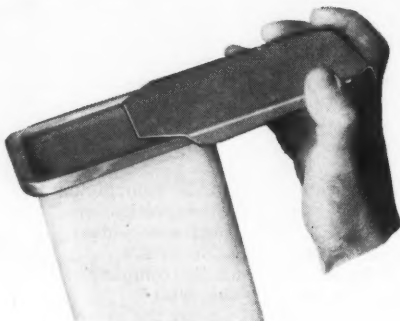


Patent Applied for

## Loaf Molds by WINGER

... first in improvements  
first in choice!

Improvements lead to preference and we're certainly grateful our molds have been so well received. We urge you to see the Winger Loaf Mold. Examine its heavy machined bars at the ends. Note how tightly the cover fits over the smooth tapered edges. A positive fit, yet the cover is removed easily. Available in 14, 16 and 18 gauge; any length. Let us know your needs. We will be glad to submit quotations.



Machine tapering  
makes it tight!

CHICAGO OFFICES  
TELEPHONE HEMLOCK 4-4831

FABRICATORS OF STRUCTURAL STEEL  
STAINLESS STEEL AND ALUMINUM



**WINGER** MANUFACTURING CO.  
OTTUMWA, IOWA

"BACKED BY YEARS OF PACKING PLANT ENGINEERING"

ness community's enthusiasm over the campaign and the change in atmosphere lies in the type of advertising used by car dealers, banks, clothiers, railroads, unions, dairies and dozens of other enterprises in the *Ottumwa Daily Courier* of April 21. Advertising was not of the "we salute" kind so often found in special editions, but, in many cases, represented an attempt to interpret the meaning of Morrell to Ottumwa, as well as selling Morrell meats and the advertiser's own services and/or products.

This same edition of the *Courier* carried detailed stories and photos describing operations and occupations at the Morrell packinghouse, ranging from the hog killing floor to the engine room and the maintenance of electronic devices on packaging machinery to the operation of deep well water pumps. Employees in all these pictures were identified by name and street address for their own gratification and the information of relatives and friends.

Many retail establishments (non-food) in downtown Ottumwa devoted one or more show windows to displays of Morrell products. A number of businesses offered prizes of Morrell meats to customers who registered in their stores. Other firms gave Morrell meat purchase certificates (usable only at retail stores) to customers who bought stated amounts of merchandise; the town's Ford dealer advertised Morrell E-Z Cut hams at \$17.95 and \$13.95 (with used Fords for free). Some companies used insignia boosting Morrell meats on their metered mail.

The yellow "We Need Morrell, Morrell Needs Us" buttons speckled the streets of Ottumwa throughout the 20-day program. Ottumwans who wore them faithfully had a chance to win a free ham if they were tapped by Morrell employees who mingled with the downtown crowds.

### Cattlemen Want 12c Floor In U.S. Beef Buying Plan

A ten-man study committee of the Oklahoma Cattlemen's Association has recommended that the federal government resume its beef purchase program with the additional requirement that a minimum price of 12c a pound on the hoof be paid for canner and cutter cows, J. B. Smith, Pawhuska, association president, announced. Packers would be required to certify that they did pay the minimum price. Last year's purchase plan set no floor price.

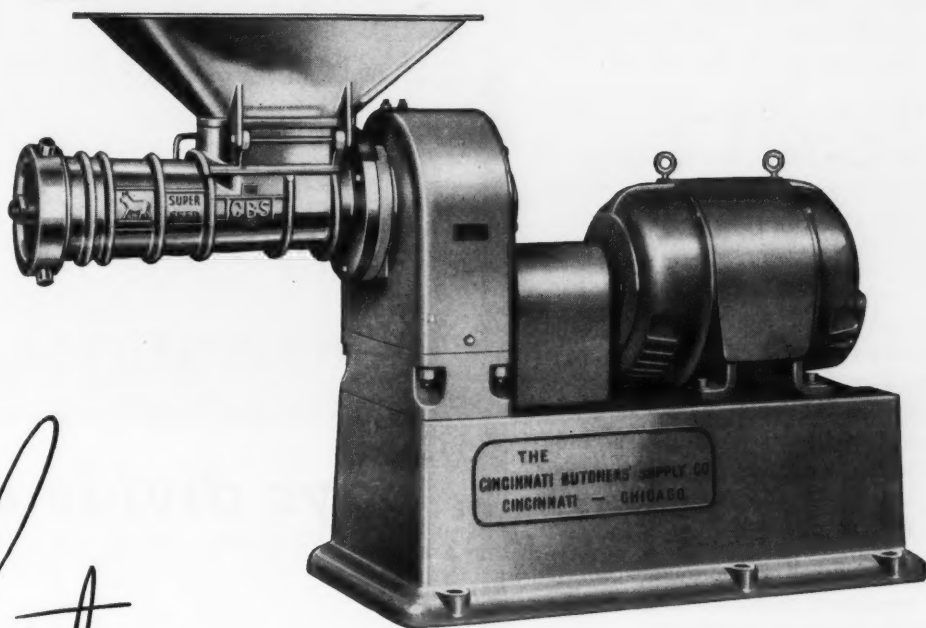
### New Zealand Plans Meat Sales Drive in Britain

A nationwide "Eat New Zealand Meat" campaign will be launched in Britain when rationing ends there in July, the Meat Producers' Board announced in Auckland, New Zealand.

New Zealand lamb was a favorite of British housewives before the war.



**acclaim** is a  
*Sparkling* word....



*But*

**a** alert sausage kitchen managers are quick to "size-up" the work potential of a new sausage processing machine. And these are the men who have given such wide and instant acclaim to this NEW "BOSS" SUPERIOR GRINDER, No. 525.



This smooth and powerful, "big capacity" machine is a sausage kitchen aristocrat from the heavy cast iron base to the hot tinned super-feed screw and hopper. Definitely a machine to end dilly-dally at the grinding station. Definitely a machine to set-the-pace for years to come.

Prices, and complete details of construction will be sent FREE on request

ADDRESS

THE CINCINNATI BUTCHERS' SUPPLY COMPANY  
 CINCINNATI 16, OHIO

*Tomorrow*

YOU WILL LIVE WITH TODAY'S DECISIONS... BEST BUY BOSS

## **When you need instrument service . . .**

Ever have a tire blow out while you're traveling late at night? If it happens near a service station, you're lucky. But if it's on a lonely road far from town, you've got trouble.

When it comes to service on instruments, you don't need to take chances on being lucky. Because when you have Honeywell instruments, you've always got the comfortable feeling that service is close at hand . . . whenever and wherever you want it . . . from the world's biggest instrument service organization.

### **Over 110 Service Centers**

No matter where you may be, there's a Honeywell service man near you. Offices are located in more than 110 cities of the United States and Canada, near every large production center.

When you run into trouble, just telephone or wire the nearest of these offices. You'll get a service specialist promptly . . . often within a few hours. This quick attention to your needs protects your production schedules, and prevents delays that can cause costly stoppages.

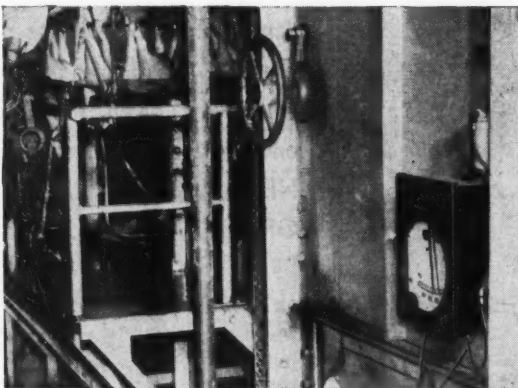
### **Trained Personnel**

Honeywell service men are thoroughly trained for their important responsibilities. In the Honeywell factories, hand-picked men learn both the theory and practice of instrument maintenance. Then they serve an apprenticeship in the field offices, to gain further first-hand experience. You can be sure that the Honeywell man who calls at your plant is a qualified specialist, well versed in the practical art of keeping good instruments in the best condition.

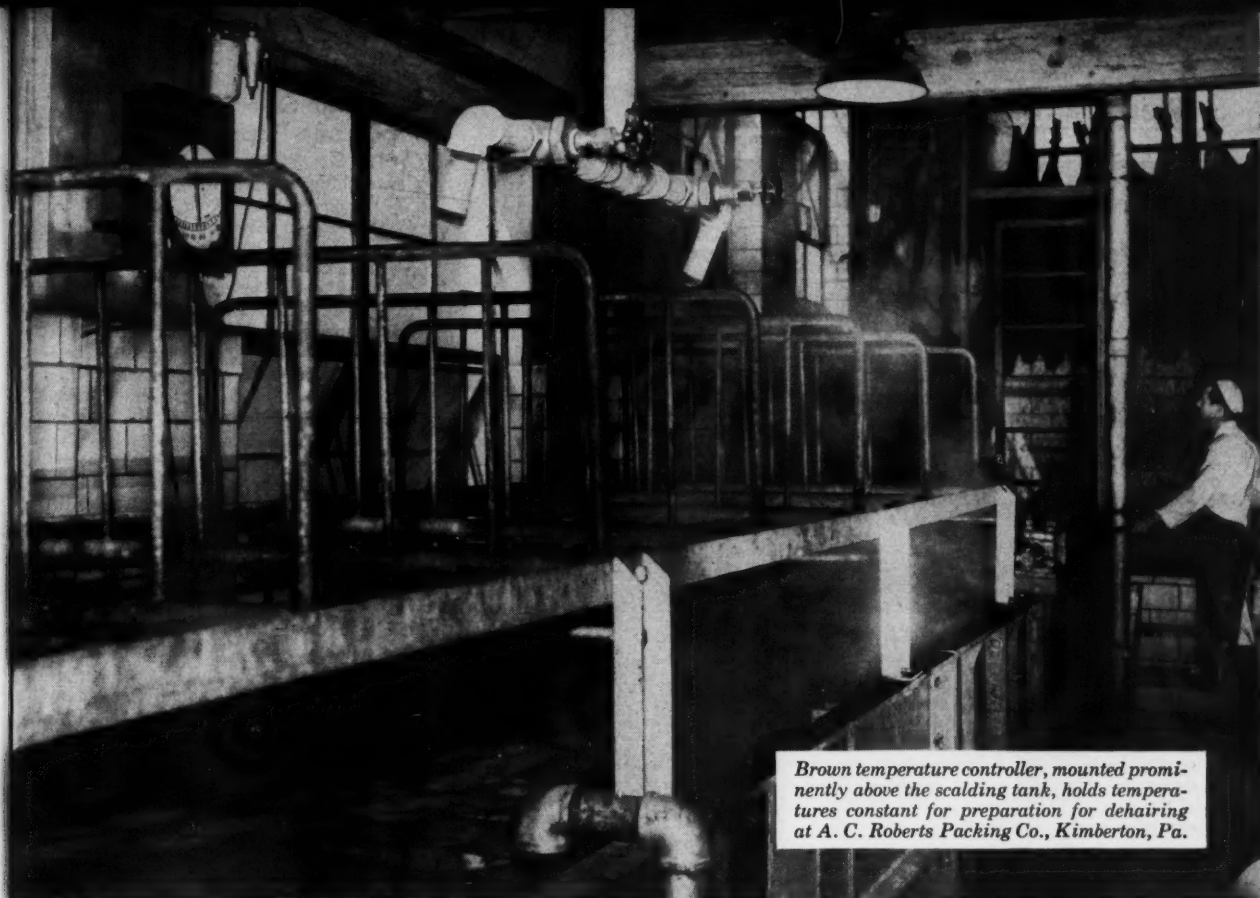
### **Periodic Service**

But why wait for emergencies—when you can prevent them with periodic service. Under a simple contract, a Honeywell man will visit your plant at regular intervals to inspect, clean and adjust your instruments and controls. The plan is economical, and can save you hours of production time. Our nearby branch office will be glad to give full details on Honeywell Periodic Service.

**Accurate control  
of hog scalding  
temperatures  
*pays dividends***



*Temperatures in an Albright-Nell dehairer, at the A. C. Roberts plant, are automatically regulated by a Brown indicating thermometer controller.*



*Brown temperature controller, mounted prominently above the scalding tank, holds temperatures constant for preparation for dehairing at A. C. Roberts Packing Co., Kimberton, Pa.*

## *in quality and efficiency*

BY KEEPING hog scalding vats within close temperature limits, Honeywell instrumentation helps the A. C. Roberts Packing Company to make substantial improvements in the efficiency of dehairing operations. Temperatures stay consistently within narrow limits . . . hot enough to provide preparation that gives thorough dehairing and minimum labor for hand shaving . . . and at the same time not too hot to cause overheating and mottling of the skin. Product quality is safeguarded, and maximum utilization of steam, labor and equipment is obtained.

Although on the surface this may seem a simple assignment for instruments, it required careful selection of every component of the system. To measure average temperatures in the vat, an averaging type Brown thermometer bulb was chosen.

The instrument, a Brown indicating thermometer controller, regulates the steam input in on-off impulses to avoid local overheating in the bath.

In smoking, cooking and dozens of other processes, Honeywell instrumentation is making valuable contributions to better quality and greater production throughout the meat packing industry. A great variety of instruments and a broad background of experience in the control problems of packing plants are ready to serve you.

Your nearby Honeywell sales engineer will be glad to discuss your specific control applications . . . and he's as near as your phone.

MINNEAPOLIS-HONEYWELL REGULATOR CO., Industrial Division, Wayne and Windrim Avenues, Philadelphia 44, Pa.

● REFERENCE DATA: Write for Catalog No. 6709, "Remote Bulb Thermometers", and for Bulletin No. 4100, "Instrumentation for the Meat Packing Industry."



MINNEAPOLIS  
**Honeywell**  
BROWN INSTRUMENTS

*First in Controls*

## Merchandising Trends and Ideas



**GOOD-WILL BUILDER** for Louisville Provision Co.'s "Southern Star" products and for the meat industry in general was this display recently presented to the public at the 11-day Kentuckiana Home Show in Louisville, attended by an estimated 65,000. Trained personnel were on hand at all times to answer vast number of questions from spectators and firm still is receiving many favorable comments from the public, according to Ed Fessel, advertising manager. Company, only meat packer among 60 exhibitors, gave away more than 10,000 cooking basters, 3,000 balloons, 10,000 cook books and approximately 10,000 butcher caps during the show. Along with the exhibit, Louisville Provision arranged for remote telecasts at the show of Boyd Bennett and his Southern Star Southlanders, a Dixie Land band it sponsors twice weekly over WAVE-TV.

### Huge May-June Promotion For Swift's 'Pard-ners'

Television's Kukla, Fran & Ollie will spearhead a huge May-June dealer-consumer promotion for the "Pard-ners" of dog food, Swift's Pard and Pard Meal.

A dealer-salesman display contest supported by a heavy consumer advertising schedule will build the promotion. Large realistically designed vinyl figures of "Kukla" and "Ollie" will keynote display material offered to dealers. Swift also is providing posters, shelf cards and tie in mats for the retail stores.

The Kuklapolitan figures also will be offered to the public through newspaper advertising and over the 56-station network "Kukla" show all through May. An additional series of plugs will be carried over 322 U. S. radio stations on the Don McNeill Breakfast Club.

Prizes for the dealers include television sets, and portable and clock radios in each of five sectional sales areas. A panel of nationally known trade figures will judge the competition on the basis of originality, location, prominence, bought-out effect, sales results and store excitement. The judging will be based on photographs of the displays and store activity.

The Kuklapolitan Playmate figures will be available to consumers as a write-in premium for \$1 and two Pard labels or a Pard Meal box top for the Playmate of choice.



**EYE-APPEAL, EASE** in wrapping and economy are combined in new lithographed luncheon meat cards being used by R. R. Pressel Sausage Co., Detroit, to merchandise ten different kinds of Pressel luncheon meats and sausage. Designed and produced by Milprint, Inc., Milwaukee, cards eliminate extra cost of applying label as well as need for bottom boards, combining both features into one. Cards, which are overwrapped in cellophane, also protect meat from fading under display case lights. "Sales have increased tremendously and returns are nil since we began using the new lithographed cards," said Harvey Pressel, company president. Product is reproduced in appetizing natural color. A detailed story on the operations of the Detroit sausage concern appeared in The National Provisioner of January 9, 1954.

### Armour Offers 3-D 'Works' In Name-Puppy Contest

The last word in home-movie-making, everything needed to take and show 3-D color movies with sound, is the first prize in Armour and Company's fourth annual Dash "Name the Puppy" contest.

Other major prizes among the total of 2,263, worth \$25,000, being offered include an MG sport car, live ponies, battery-powered sport cars and television sets. Cash prizes of \$3,000 and \$2,400 are offered as alternatives to the movie equipment and MG, respectively.

News of the Dash "Name the Puppy" contest will be released to the public via full and half page ads in the Sunday comic sections of 162 newspapers in May. The contest closes July 19, 1954.

Entry forms are being printed on the reverse side of Dash Dog Food labels and additional entry blanks will be included in the newspaper ads and in special store display pads. Contestants, who may submit as many entries as they wish, are asked to select a name for the sad-eyed puppy whose picture appears in the ads, entry blanks and store display material. Names will be judged on basis of originality, uniqueness and suitability.

Slanted primarily at youthful pet owners, this fourth "Name the Puppy" contest apparently bows to the increasing mechanical interests of modern youth in offering a home 3-D movie studio. In previous contests, the top prize was a circus pony.

### Briefs IN THE NEWS ON Selling Meat

New England Provision Co., Boston, is packing a free comic book in each 1-lb. package of its Nepco king size all-beef frankfurters. There are 12 books in the series, which was screened by parents of young children. The comic books are packed between the cardboard backing sheet and the cellophane wrapper. The premium offer is being promoted strongly on children's western television programs bought to publicize the comic-book offer.

Ashmore Sausage Co., Atlanta, Ga., has introduced a new, all-meat skinless frankfurter and bologna sausage in the Atlanta metropolitan area. The company has produced pork sausage products for 20 years.

Ads for Braun's wieners being run by The Braun Bros. Packing Co., Troy, Ohio, in Eastern Indiana newspapers are aimed at youngsters as well as their parents. In one corner of the ad wieners are billed as "Real health builders. Packed with the com-



plete protein, B vitamins and food iron that children need for sound growth." The big play for the youngsters is in the fact that each 1-lb. package contains a comic book between the cardboard base and cellophane wrapper, with 18 different comic books available in all.

Free baseball tickets to hometown games of the Columbus (Ohio) Red Birds are being placed in "lucky" 1-lb. wiener packages by David Davies, Inc., Columbus, a booster of the local team.

The Sucher Packing Co., Dayton, Ohio has placed its advertising with the Bridges-Sharp and Associates agency in Dayton. Sucher plans to conduct summer advertising campaigns in the major markets of Ohio, Michigan, Pennsylvania and West Virginia.

A new product, "Hillbilly Bacon," is being marketed by Klarer Provision Co., Inc., Louisville. It is smoked three times as long as conventional bacon, is sliced a little thinner and retails at 2c a pound more than conventional premium.

Tobin Packing Co., Inc., Albany Division, again will sponsor the game broadcasts of the Albany Senators in Hawkins Stadium and on the road trips to other Eastern Baseball League cities.

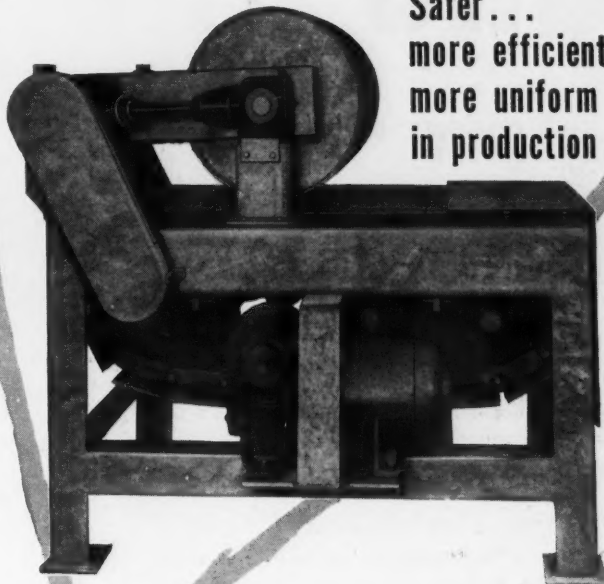
Parker House Sausage Co., Chicago, has appointed Jones Frankel Co., Chicago advertising agency, to handle its Parker House pork sausage. A campaign will be launched via Chicago area newspapers and radio.



NEW FRANKFURTER ROASTER is being introduced by Oppenheimer Casing Co., Chicago, to help push sales of its customers' sheep casing franks. Roaster has a patented easy-roll-handle which permits franks to be rotated. Special Grip-all patented feature holds franks in place without piercing outer skin. A 13½ x 21 in. cardboard poster on which Oppenheimer will imprint sausage maker's own brand name has been designed to spotlight deal at point-of-sale. Roaster is being wholesaled by Oppenheimer for resale to retailers who then would sell them to consumers at less than list price with the purchase of one pound of franks.

# A NEW DUPPS BELLYROLLER

Safer...  
more efficient...  
more uniform  
in production...



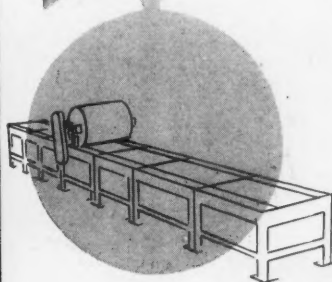
Here is a really important advancement in the economical handling of hog bellies in your plant.

Both the roller and the continuous feed belt on the new Dupps Bellyroller are made of wide checker plate to provide steadier feeding. The roller itself is liquid filled and adjusts automatically to allow for various thicknesses and produces a more uniform product.

The new Dupps Bellyroller is ruggedly constructed of steel all hot dip galvanized—designed to be extremely easy to clean, keep clean.

Dupps engineers have given special attention to safety features. The new Dupps Bellyroller is safe and easy to operate. At the same time the rugged construction cuts maintenance costs to an absolute minimum.

Write us today. We'd like to demonstrate how well the new Dupps Bellyroller will work for you in your plant.



THE **DUPPS** COMPANY  
GERMANTOWN, OHIO



MANUFACTURERS OF  
RENDERING AND SLAUGHTERING EQUIPMENT

# one

stands out

in truck refrigeration it's

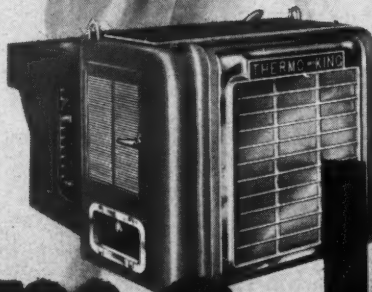
## Thermo King

Thermo King is way out front. The features that make it outstanding are the practical engineering advantages that save money and save time for you.

For instance, a big stand-out advantage is "Semaphore" or stop-and-go cooling. When the cargo needs cooling, Thermo King's automatic control turns on the engine and starts the refrigeration cycle, then turns it off again automatically when the proper temperature is reached. Only Thermo King has this money-saving control.

#### LOOK OVER THERMO KING'S EXCLUSIVE STAND-OUT FEATURES

- Only self-contained, one-piece refrigeration unit that can be installed, replaced, serviced by simply removing four bolts . . . sliding out unit . . . no cables to disconnect . . . no fuel connections . . . no muss or fuss.
- Hot gas defrost system gives quick action. It's fast . . . it's safe . . . it's automatic.
- Double duty starter-generator within single compact unit. Starting load relief device and patented pressure regulating valve.
- Counterflow cooling coil especially designed by Thermo King provides greater cooling capacity.
- There's a network of factory trained Thermo King service along the Nation's principal highways. Quick and efficient service for you, made easier by single package design. Complete unit can be serviced or replaced in minutes.



# Thermo King

U. S. THERMO CONTROL COMPANY, 14 So. 12th St., Minneapolis, Minn.  
WORLD'S LARGEST BUILDER OF GASOLINE POWERED REFRIGERATION UNITS



ANOTHER REQUEST for exhibit space at the NIMPA convention goes on the waiting lists as (l. to r.) John Killick, executive secretary; T. H. Broecker, chairman, and Wilbur LaRoe, general counsel, meet in Chicago for annual election of officers. Election was postponed, for lack of quorum, until the June 13-16 convention in Chicago's Palmer House. All available exhibit space has been gone for some time and some 71 hospitality rooms have been taken, leaving only about 18 hospitality rooms available as of last week end, Killick reported. Seventy-eight firms, most of them associate members of NIMPA, have signed up for exhibit space or hospitality rooms. Reservations also have been received by the Palmer House for half the rooms set aside for conventioners.

### A. H. Fritschel Elected Swift & Company Secretary

A. H. Fritschel has been elected secretary of Swift & Company, Chicago, effective May 1, John Holmes, president, announced. Fritschel succeeds William H. Soutter whose retirement was announced recently.

The new secretary was graduated from the University of Chicago in 1926. He also is a graduate of the advanced management program of the Harvard Business School.

He started to work for Swift in 1926 in the employment department of the Chicago general office. Later he served in the real estate division and the commercial research department. He entered the secretary's office in 1931 and was elected assistant secretary in 1942.

Fritschel's outside activities center on his community, his church and a keen interest in music. He is treasurer of the Library Board in Palos Park, Ill., a Sunday school superintendent and church organist.



A. H. FRITSCHEL

### John Morrell & Co. Buys H & M Provision, Chicago

Acquisition of the H & M Provision Co., Inc., Chicago, has been announced by John Morrell & Co. The new plant began operating under Morrell direction April 26.

W. W. McCallum, Morrell president, said that remodeling of the facilities at 310 N. Green st. would begin at once. A complete line of Ottumwa-made Morrell products will be distributed from that location.

George W. Hust, former owner-manager, will continue as general manager of the Chicago plant operation.

The newly-acquired plant is a two-story brick veneer structure with a full basement and is located in the heart of Chicago's Fulton Street market district.



GEORGE HUST

### PERSONALITIES

### and Events

#### OF THE WEEK

►David W. Nelson has been appointed sales and promotion manager of the pet food section, general canned food department of Armour and Company with headquarters in Chicago. Nelson formerly was canned food sales manager in the Hartford, Conn., district. He started with Armour in 1947 as a salesman in Worcester, Mass. In 1949 he was appointed assistant sales manager of the canned food department in New England and in 1953 was promoted to the Hartford district canned food sales manager post. Nelson is widely known in New England flying circles. During World War II he served with the Air Force in Europe.

►Geo. A. Hormel & Co.'s Fort Dodge plant has been cited by the U. S. Treasury Department for outstanding performance in a campaign to sell U. S. savings bonds through the payroll savings plan. A special citation signed by Secretary of the Treasury George M. Humphrey and Gerald S. Nollen, state chairman for Iowa, was presented to O. L. Marquesen, plant manager, at a dinner in honor of the company. Purchase of bonds through



READY TO PUT new Red Heart Dog Food sales campaign across home plate are J. E. Fulton (left), manager, Red Heart division, John Morrell & Co., and F. J. Torrence, company advertising manager, both recently transferred from Ottumwa to Morrell executive office in Chicago. Big-league baseball caps and autographed baseballs are among premiums available to purchasers of company's canned dog foods. Also offered are sets of pictures of Big League stars and baseball pennants.





# Make Cold Cuts Really **SELL!**

## ... Use Custom Ingredients for Sensational Sales Appeal

There are two facts you can always count on when hot weather arrives. First, you know that the demand for summer specialties is going to be big. And, second, you know you can rely on Custom ingredients to make that demand even bigger.

Whether you're making chicken loaves, Bar-B-Q loaves, bologna, summer sausage, or any other sausage or loaf, Custom quality ingredients mean more than just the best *flavor* possible. They also mean that your meat specialties will have the best *appearance* possible. This combination is your assurance that Custom-made sausage and loaves will get new customers for you, and then will keep them coming back time after time.

Remember, too, that Custom is ready to serve you with complete prepared formulas or with special formulas to meet your own particular requirements. To find out more about them, ask to have your Custom Field Man call. He'll be able to give you many more money-making and money-saving ideas when you tell him your production problems.

### Ask About These Other Custom Products, Too

- Seasoning
- Binders
- Flavor Boosters and Salts
- Straight Cures
- Emulsifiers
- Special Sauces
- Enriched Complete Cures for Pork, Corned Beef, Dried Beef, Turkey, and others.

**Custom** FOOD PRODUCTS, INC.

701 N. WESTERN AVE., CHICAGO 12, ILL.

the payroll savings plan was started just recently at the plant and 60.6 per cent of the employees already have joined the plan, said to be the best record in Webster County since World War II.

► **R. M. Moffitt**, general manager of the Cudahy Packing Co. plant at St. Paul, Minn., has been selected to replace **G. E. Mackey**, former general manager of Armour and Company at South St. Paul, as president of Livestock Conservation, Inc., Northwest Division. Since his re-election to that post at the division's annual meeting, Mackey has been transferred to the Chicago office of Armour and Company. Moffitt long has been active in the field of livestock conservation within his organization and has been one of the strongest promoters of cooperative effort, on the part of packers and market interests, in cutting market losses at South St. Paul. A veteran of 31 years with Cudahy, Moffitt has managed the St. Paul plant for the past six years and previously was with Cudahy at Denver and Wichita.



R. M. MOFFITT

► A \$300,000 expansion project that will double its cold storage capacity is underway at the four-year-old U. S. Growers and Shippers Service, Inc., 3261 E. 44th st., Los Angeles. **Arthur M. Taub**, president and general manager, announced. Space is being increased from 350,000 cubic feet to 700,000 cubic feet, or a new total capacity of 10,000,000 lbs. of fresh and frozen product, he said. Eight air-conditioned offices also are being made available in the new building for distributors or brokers.

► **Howard Dietrich**, 79, president of Howard Dietrich & Sons, Inc., New York City, and vice president of the Dietrich Hide Corp. of Chicago, died April 23. He started in the hide business with C. Moench Sons & Co., later serving as a member of the War Trade Board in Washington, D. C., during World War I. From 1918 to 1950 he was associated with Armand Schmall, Inc., New York, becoming president and chairman of the board until he withdrew to form the corporations now bearing his name.

► Burglars looted the MacBern Provision Co., Burbank, Calif., of more than two tons of prime beef recently. **Harry Bernbaum**, owner, said the wholesale value was in excess of \$6,000. Lower grades of beef were untouched.

► A \$60,000 fire destroyed the Leland Ebersole & Sons' custom butchering and locker plant near Chesterville, Ohio.

► **Harry E. Maxeiner** is the new dis-



strict sales manager for Armour and Company in Denver, succeeding Stephen E. Watkins, who retired after 37 years with the firm. Maxeiner had been district sales manager in Indianapolis.

►As part of Armour & Company's Chicago plant consolidation project, 15 additional stainless steel smokehouses will be installed. The contract was awarded to Julian Engineering Co., Chicago.

►Creditors of the defunct Denholm Packing Co., 6670 Transit Way, Pittsburgh, Pa., have scheduled a liquidation sale of the real estate, plant equipment, machinery and trucks for 2 p.m. Wednesday, May 5. The plant and premises will be open for inspection starting at 10 a.m. on the day of the sale, according to George Tomlinson, chairman of the creditors' committee.

►Freeman Clayton Marolf, 64, owner of Marolf & Co., Seattle, manufacturer of rendering machines, died recently while on a business trip in Vancouver, B. C.

►Morris Schwartz of North River Meat Co. will be the guest of honor at the annual dinner of the meat and poultry industry for the United Jewish Appeal of Greater New York on Thursday, May 13, at the Waldorf Astoria.



M. SCHWARTZ

Benjamin Lowenstein & Son, chairman of the industry drive, said the group will pay tribute to Schwartz because of his "zeal, understanding and humanitarianism" in many years of volunteer work for the United Jewish Appeal.

►Ira Marland, who was in charge of John Morrell & Co.'s by-products department the past 15 years, and Arthur T. Goding, former treasurer of Armand Schmall, Inc., now are with Howard Dietrich & Sons, Inc., New York City hide brokers.

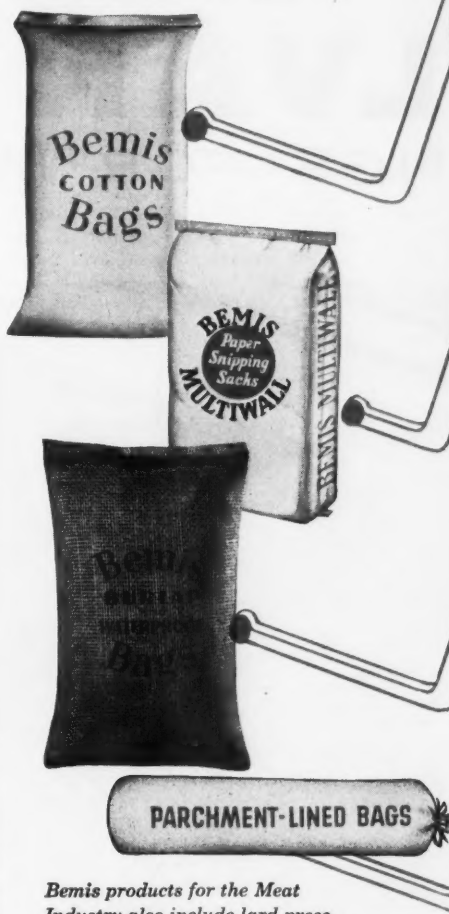
►Nearly 100 members of the Tri-Cities chapter of the National Association of Cost Accountants toured the Oscar Mayer & Co plant in Davenport, Iowa, recently and were luncheon guests of the company. Harold Jaeke, general manager, conducted a question and answer session about the industry and especially with regard to accounting problems.

►Emanuel Kohn, 45, president of E. Kohn, Inc., Newark, N.J., died of leukemia April 25 after a long illness. He is survived by his father, Emil, and two children.

►Growth of Harvin Packing Co., Sumter, S. C., since its founding in 1945 was outlined by H. Clement Carlisle, jr., general manager, before members of the Sumter Chamber of

(Continued on page 35)

Bemis makes many of the types of bags, covers and other textile packaging supplies you need . . . and the Bemis nationwide network of plants and sales offices puts our service at your elbow. You benefit when you can get so many of your needs from a single convenient source—Bemis.



Bemis products for the Meat Industry also include lard press cloths, parchment-lined bags, ready-to-serve meat bags, cellophane and polyethylene bags, beef bleaching cloths, roll duck, cheesecloth, beef or neck wipes, scale covers, inside truck covers and delivery truck covers.



General Offices—St. Louis 2, Mo.  
Sales Offices in Principal Cities



*Keeps meat Plump, Smooth and Appetizing  
from Processor to Purchaser*

# SYLVANIA

## CASINGS FOR MEAT



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## Meat Trail

(Continued from page 31)

Commerce Builders Club. He said the payroll was about \$32,000 in 1945 and \$143,000 last year. The firm now has seven salesmen and 11 refrigerator trucks working throughout South Carolina.

► **Roscoe Redpath**, manager of the Hudson Packing Plant and the Harrison Rendering Co., Harrison, Ark., recently was named "Boone Countian of the Week" in recognition of his success in building up the Boy Scout troops in Harrison since he moved there in October, 1951.

► **John W. Coverdale**, public relations director of the agricultural bureau of the Rath Packing Co., Waterloo, Iowa, has been named chairman of "Agriculture Day," set for June 25 during the Waterloo centennial observance.

► **A. A. Mahoney** has been promoted from assistant superintendent to superintendent of the John P. Squire Co., East Cambridge, Mass., a Swift & Company subsidiary. He succeeds J. B. Watson, who has been appointed superintendent of the Swift plant at Cleveland.

► **R. H. Foreman**, manager of Armour and Company's branch house at 501 12th st., S.W., Washington, D. C., has completed 35 years of service with the firm, all in the nation's capital.

► More than 1,000 vocational agricultural students and 4-H Club members from 72 schools in South Dakota, Minnesota and Iowa attended practice livestock and meat judging sessions at the John Morrell & Co. plant in Sioux Falls, S. D. The program was under the guidance of Frank Lingo, head of the Morrell agricultural service department. **Howard Bauch**, a company sales supervisor, was in charge of the meats judging and identification school.

► Employees of Swift & Company's branch house in Grand Rapids, Mich., honored **T. Henry Harb**, branch manager, recently with a dinner marking the 50th anniversary of his employment with the company. Harb started as a messenger at the Chicago plant. He has been branch manager in Grand Rapids for the past seven years.

► **Arthur Gordon Myles**, sales manager at Frank Hunnisett, Ltd., Toronto, a subsidiary of Canada Packers, Ltd., died recently, ending a long industry career. In his youth, he was a member of the Harris Abattoir shortening department. He joined Hunnisett's sales staff in 1937 and became a beef specialist.

► **George Stark**, president of Stark, Wetzel & Co., Indianapolis, is chairman of a committee to lead a campaign in Indianapolis factories and stores for the purchase of U.S. bonds on the payroll deduction plan.

► A new feed mill featuring modern grain handling and other equipment will begin operations soon at the Swift & Company plant, North Port-

land, Ore., **C. R. Pritchard**, manager, announced. The mill will adjoin the present Swift Company buildings and has been constructed to give farm producers of Oregon, Washington and Idaho high grade feeds for their livestock and poultry, Pritchard said. Location of the mill adjacent to the Swift meat packing plant will enable economic addition of high grade animal fats to Swift's full line of formation feeds, he added.

► **New England Provision Co.** has started construction of a 16,000 sq. ft. addition to its new South Boston market terminal. The present plant, a building of 56,000 sq. ft., was completed last year.

► **Jim Bruce**, who opened a meat brokerage business in Kansas City last September, now is operating at 722 Livestock Exchange Building. He formerly was associated with Wilson & Co. in Kansas City, Oklahoma City and Memphis.

► **J. Frank Lee** has been named manager and **Jerry Kidwell**, sales manager, of the Mineral Wells (Tex.) Packing and Processing Co., owned by **R. L. Choate** and **W. O. Kemper**.

► **P. O. Wilson**, manager of the National Live Stock Producers Association, Chicago, has been awarded a Certificate of Distinction by the Purdue University Agricultural Alumni Association for "strong and effective leadership in bringing producers' as-

sociations to their present level of importance and service." Wilson is a 1922 Purdue graduate.

► **F. E. Mollin**, executive secretary of the American National Cattlemen's Association, Denver, recently completed his 25th year of service to the cattle industry.

► **Walter J. Doyle**, 51, vice president of the Keogh-Doyle Meat Co., Denver, died recently of a heart attack. His father, **Patrick H. Doyle**, heads the wholesale meat firm.

► Fire recently destroyed half of the block-long building owned by **Bush Sausage Co.**, Jonesboro, Ga. **E. H. Bush**, president of the company, estimated damage to the building and machinery in his freezer locker alone at \$75,000 to \$85,000. A thick fire-wall kept the flames from spreading to some parts of the building occupied by tenants.

► **E. Y. Lingle**, president of **Seitz Packing Co.**, St. Joseph, Mo., was among the speakers at a recent livestock marketing forum in St. Joseph, attended by livestock producers, representatives of 14 regional bankers' associations, county extension agents and delegates from state and county livestock associations.

► **George Prentzel** of **Prentzel and Arne** and **Joseph Scala** of **Charles T. Hamen Co., Inc.**, are co-chairmen of the Meat and Produce committee for the New York City Cancer Crusade.



Today is

Somebody's Birthday...

# Happy Birthday!

WE'RE 50 YEARS OLD OURSELVES

From HPS... makers of meat wraps for packers.  
They MEET MEAT'S MUSTS for protective qualities.

P.S. This year is our birthday,  
too! We're 50 Years Old and have  
served packers for half a century.



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# PROVED RESULTS



**COOKED SAUSAGE PRODUCTS  
HAVE BETTER CURE-COLOR**

**... SMOKEHOUSE TIME IS REDUCED WITH**

## CEBICURE (MERCK ASCORBIC ACID)

### YOU'RE SURE WITH CEBICURE

CEBICURE is the Ascorbic Acid developed by the Merck Research Laboratories specifically for curing meats. Because of its special particle size, CEBICURE is free-flowing and dissolves rapidly in cold water. CEBICURE is supplied in convenient avoirdupois packages. It is shipped with transportation prepaid from Atlanta, Ga.; Buffalo, N. Y.; Chicago, Ill.; Dallas, Texas; Los Angeles, Calif.; Rahway, N. J.; St. Louis, Mo.; Seattle, Wash.

See the difference CEBICURE can make in curing cooked sausage products. Establish CEBICURE as a standard curing ingredient.

From a sales standpoint, CEBICURE gives your products more appetizing color—increased eye appeal—and protection against color-fading.

Send for technical bulletin describing preparation of salt solutions with added Ascorbic Acid.

Use of Ascorbic Acid in cooked sausage products is approved by B. A. I.

Under the name "Cebitate" Merck also offers Sodium Ascorbate especially for use in curing meat.

*Research and Production  
for the Nation's Health*

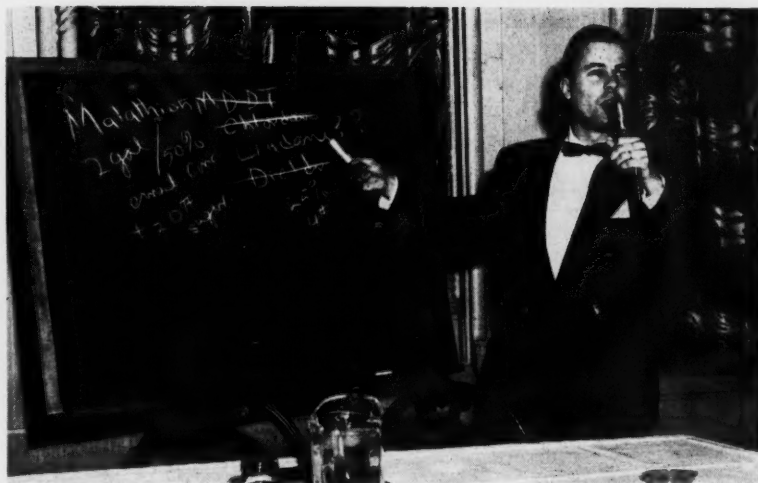


**MERCK & CO., INC.**

*Manufacturing Chemists*

RAHWAY, NEW JERSEY





DR. JOHN OSMUN offers some practical suggestions on fly control.

## A Spring Problem — Pest Control

WITH the coming of warm weather food industries, including meat packing, again will face the problem of fly control. Some practical suggestions on how these pests might be controlled were offered by Dr. John V. Osmun, chairman, Department of Entomology, Purdue University.

Speaking at a recent sanitation seminar sponsored by Arwell, Inc., sanitation consultants, Waukegan, Ill., he stressed the theme that sanitation is a community wide problem. Furthermore, the basic essential to any sanitation program is plain old fashioned good house keeping. In the case of flies this means covering all waste food materials or liquids and getting rid of such materials at least once a day.

Specifically, Dr. Osmun said the use of fly control fans has been a very effective aid in preventing the entrance of flies into a plant. Fans that blow in a horizontal plane across the entrances to a plant as well as the down-draft type fans which are located at the specific point of entry keep flies out of a plant.

The building height to which windows have to be screened to provide fly protection received some attention. It was generally agreed that the screening is practical to the fourth floor level. Flies found above this floor level are introduced into a building via air ducting or elevator shafts. If flies are found at heights above the fourth floor, the air outlets should be screened and the elevator shaft treated with a proper pesticide.

In the discussion of the pesticides for fly control, Dr. Osmun said the claims for some of the previously used chemicals have created a cost barrier which hinders the acceptance by food plant management of effective fly pesticides. Some of the first chemicals introduced such as Lindane were sold on

their residual ability. While it was true that initially these chemicals did have a long term residual effectiveness, the fly species, through a biologically selective process, have built up an immunity to these products so residual concentrates are no longer lethal, he asserted. Consequently, the sanitation industries are faced with the problem of reselling their product and services on the basis of frequent application.

A product which has proven effective and which can be applied in areas in which odor transfer is not a factor, such as the livestock pens or sewerage treatment tanks of a meat packing plant, is Malathion, Dr. Osmun reported. The product has a strong odor, but it is lethal up to 10 to 15 days. For application a mixture of 2 gals. of 50 per cent Malathion emulsion concentrate is added to 100 gals. of water to which is added 2 lbs. of sugar. Asked as to how quickly it acted, Dr. Osmun stated that while it is not instantaneous, the mixture is sufficiently effective to prevent secondary contamination. He also said the resistance curve is a long way off.

V. J. del Guidice, head, technical service section, development department, research division, Armour and Company, Chicago, questioned the advisability of adding sugar to any pesticide, pointing out that it might create conditions favorable to bacterial growth. Dr. Osmun replied that the level of added sugar was very low, as 100 gals. of the pesticide would cover an area over 100,000 sq. ft.

While very toxic and consequently limited in its application to areas where it will not come in contact with foods such as the sewerage treatment area, another product, Diazinon, is a highly effective fly control, being lethal several months after application.

Some of the more common fly con-

trols, such as pyrethrin products which depend upon daily application for their effectiveness, were highly recommended by Dr. Osmun.

In conclusion he stressed the need for good housekeeping which eliminates the food and odor sources on which fly populations are supported. He emphasized that the fly is genetically a persistent pest requiring constant control as under ideal conditions the progeny from one pair of flies within one year would reach a fantastic number.

Control of rodents was discussed by William D. Fitzwater, U. S. Fish and Wildlife Service. Good housekeeping again was stressed as paramount. Fitzwater said cement structures, to be rat proof, must be made of a mixture of one part of cement to five parts of sand. Rats will gnaw through mixtures beyond this ratio. Fitzwater said rats have to gnaw away their teeth, which grow at the rate of 5 in. per year, and cement is often to their liking for this function.

To discourage rats from gnawing through floors or walls, all surfaces should be smooth to prevent them getting started.

Rat traps still are among the most effective means of eliminating the pests. Where food is present in abundance and therefore does not tempt the rats, nesting material such as cotton can be used to bait traps. The trigger can be made more effective by placing a light screening on top of it on which the food is placed.

Areas in which food is stored should have a white band painted along the wall so the presence of rats can be more quickly noted and remedial measures taken.

Among the fumigants found effective were Dow's Methal Bromide. Good rat poisons can greatly aid control. Commercial preparations such as Warfarin, red squill or Pival should be mixed with freshly prepared foods and set in a bait station made of a simple box along with water in known rat paths, Fitzwater stated.

Rats generally are creatures of habit and move in a circumscribed area in a definite pattern. Consequently, control measures should include not only the main building, but outlying areas which might harbor the rodents. Wire meshing, to be effective against rats, must have mesh of 1/2 in.

Larry Maxwell, Dow Chemical Co., said spot fumigations have been applied by mechanical systems, greatly reducing effort in rat eradication.

John T. Carleton, chief sanitarian, Curtiss Candy Co., emphasized the essentialness of top management support to any successful sanitation program. He said one of the most useful tools he has found in his work of getting supervisory level cooperation and follow-through, has been the use of colored slides. These pictures remove doubt in the mind of management as to the necessity for and effectiveness of good rodent control, he asserted.

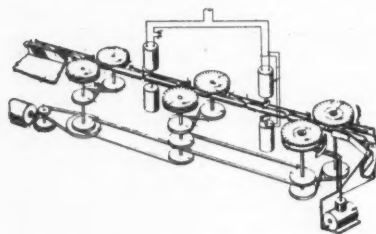
## RECENT PATENTS

The information below is furnished by patent law offices of  
**LANCASTER, ALLWINE & ROMMEL**

468 Bowen Building  
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired, or \$1.00 per copy for orders supplied outside the United States. They will be pleased to give you free preliminary patent advice.

No. 2,670,498, **STRIPPING MACHINE FOR SAUSAGE CASINGS AND THE LIKE**, patented March 2, 1954, by Elbridge C. Mosby, Chicago,



assignor of 25 per cent to David Manly Heller, Skokie, Ill.

The inventor provides feed rolls made of resilient material and having V-shaped cross sectional peripheral contours, being subdivided by slotted portions into a number of sections so as to permit greater compressibility and traction. There are eighteen claims.

No. 2,678,156, **METHOD OF MAKING A COMPOSITE MEAT PRODUCT**, patented March 23, 1954 by George A. Minder, Seattle, Wash., assignor to Minder Bros., Inc., Seattle, Wash., a corporation of Washington.

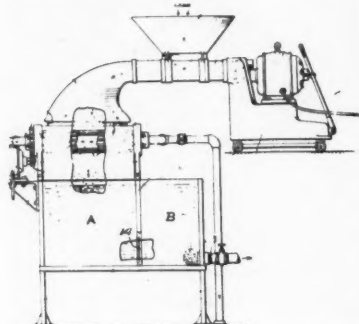
In the method of forming a layer steak, the inventor provides the step comprising cutting incisions through a number of slices in a stack of superimposed meat slices, each slice being of a thickness between 1/50 and 1/16 of an inch, and thereby piercingly slitting simultaneously at a multiplicity of locations slices on each side of the stack and the incisions consolidating the stack and interknitting the slices therein.

No. 2,670,524, **MACHINE FOR APPLYING BARREL FASTENERS TO SAUSAGE CASINGS**, patented March 2, 1954 by Joseph James Frank, Union, N. J.

A unitary sealing and suspending apparatus for sausage casings is provided from which the sausage may be

suspended with uniform stress applied to all parts of it.

No. 2,671,098, **APPARATUS AND METHOD FOR RENDERING FAT**, patented March 2, 1954 by Charles



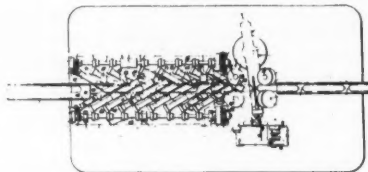
Pavia, New Market, Va., assignor to Pavia Process, Inc., Washington, D. C., a corporation of Delaware.

A pair of rollers is provided which may be heated to a temperature sufficient to render the fat and which receive ground up fat for rendering.

No. 2,672,032, **CARCASS FREEZING DEVICE**, patented March 16, 1954 by Robert Albert Edward Towse, Brooklyn, N. Y.

The invention includes the use of an expanding refrigerant which is a gas at ordinary temperatures in order to chill a hollow rod to be inserted into the carcass. If a leak is detected, the rod can be quickly removed and the refrigerant within the carcass will evaporate.

No. 2,672,646, **APPARATUS FOR REMOVING CASINGS FROM SAUSAGE AND THE LIKE**, patented March 23, 1954 by Daniel Douglas Demarest, Port Washington, N. Y., and Robert Merritt Perkins, Upper Montclair, William



Karius, Union, and Carl Berendt, Millburn, N. J., assignors to Linker Machines, Inc., Newark, N. J., a corporation of New York.

There are 32 claims to the apparatus. Regardless of the length of the links, the apparatus will sever them at the constricted ligatures or ties, without the need of adjustment or interrupting the continuous advancement of the links.

No. 2,672,649, **METHOD FOR REMOVING CASINGS FROM SAUSAGE AND THE LIKE**, patented

March 23, 1954 by Daniel Douglas Demarest, Port Washington, N. Y., and Robert Merritt Perkins, Upper Montclair, William Karius, Union, and Carl Berendt, Millburn, N. J., assignors to Linker Machines, Inc., Newark, N. J., a corporation of New York.

This method comprises rotating the sausage about its longitudinal axis, while holding a part of the skin against rotative movement with the sausage, to cause said skin to be torn off the sausage circumferentially, and at the same time moving the sausage endwise to cause the skin to be torn off and stripped from the sausage helically.

## MID Directory Changes

The following MID changes were announced recently by the Bureau of Animal Industry, USDA:

**Meat Inspection Granted:** Roegelien Provision Co., 400 Medio st., mail, P. O. Box 4127, San Antonio, Tex.; Withington Co., 13 Terminal Way, mail, P. O. Box 1163, Providence, R. I.; Stock Yards Packing Co., Inc., 340 N. Oakley ave., Chicago 12, Ill.; Kosher Packing Co., Kilbourn ave., mail, 210 N. Horsman st., Rockford, Ill.; Veteran's Supply Corp., 123 Newmarket Square, Roxbury, Boston 18, Mass.; Excelsior Quick Frosted Meat Products, Inc., 11-02 Bridge Plaza South, Long Island City, N. Y.; Sunnee Brand Meat Co., Inc., 1426 Alaskan Way, Seattle 1.

**Meat Inspection Withdrawn:** McKenney Packing Co., Inc., Wilson-Downing rd., mail, P. O. Box 1008, Lexington, Ky.; Dietz & Co., Ltd., Bldg. B-103, San Bruno Naval Base, San Bruno, Calif.; Hygrade Food Products Corp., 1121 W. 11th st., Mishawaka, Ind.; David-Hodosh Co., Inc., 10 Terminal Way, Providence, R. I.; Romanoff Caviar Co., 463 Greenwich st., mail, 480 Lexington ave., New York 17, N. Y.; Pure Food Factory, "Hansa," 746 Mamaroneck ave., Mamaroneck, N. Y.

**Change in Name of Official Establishment:** Hygrade Food Products Corp., 1623 East J st., mail, P. O. Box 1636, Tacoma, Wash., and subsidiary Kingan Inc., instead of Carstens Packing Co.; Hygrade Food Products Corp., Broadway and Regal sts., mail, P. O. Box 2206, Spokane, Wash., and subsidiary Kingan Inc., instead of Carstens Packing Co. and subsidiary Empire Packing Co.; Roessler Packing Co. of Erie, 641 E. 15th st., mail, P. O. Box 466, Erie, Pa., instead of Schaffner Brothers Co., 15th st. between Ash and Wayne sts.; B. Rothschild & Co., 38th and M sts., mail, P. O. Box 175, South Omaha Station, Omaha 7, Nebr., instead of M. Rothschild & Sons, Inc.; E. S. Read & Sons, Inc., East Fairfield, Vt., instead of E. S. Read; Piute Packing Co., 1500 P st., mail, P. O. Box 1545, Bakersfield, Calif., instead of Midstate Meat Co., Inc.; Maurer-Neuer, 100 Meyers ave., Kansas City 18, Kans., instead of Maurer-Neuer Corp. (list latter as subsidiary of Maurer-Neuer).

## International Packers Sees 'Good' Business Year

International Packers, Ltd., expects business to be "good" this year in most of the foreign countries in which it operates. H. H. Luning, president, told the annual meeting in Chicago.

He said that the extent to which the year will be "profitable" cannot be predicted yet since no finality has been reached in the holding company's arrangements with either the Argentine or Uruguayan governments, which exercise control over the meat industry.

Since December there has been an increase in foreign demand for frozen and canned beef and mutton, Luning reported. He termed a "bright spot" in the future picture the British government's plan to decontrol meat in the United Kingdom the first week end in July.

## Meeting on Buying Stock Subject to Inspection

A meeting of the WSMFA committee on buying livestock subject to inspection has been scheduled for 9:30 a.m. Friday, May 7, in Room 2127 of the Palace Hotel in San Francisco.

During the afternoon, the group will meet with producer, feeder, stockyard and auction yard groups in an attempt to develop a suitable bill on the problem for introduction at the next session of the California legislature.

## Armour Salesmen, Bosses To Swap Jobs for Week

Spring means many things to many people, and to some 250 Armour and Company general line salesmen it meant the chance to swap places with their bosses for a week and show them how they would handle the jobs.

This switch arises from a company-wide election in which an honorary sales manager was named to head each of the Armour branch house and plant sales units for one week during May. The honorary bosses were selected by the votes of their fellow-salesmen.

This is the third year Armour has conducted its Manager-for-a-Month program to bring recognition to the men on the sales front lines. More than 750 salesmen already have had the opportunity to try out the boss's seat for size. A substantial number of the honorary managers have since been promoted from their general line sales jobs.

The winning salesmen spend one week at their headquarters, helping to order product, establish prices, conduct sales meetings and direct other functions of the managers. Meanwhile, the regular managers take over the salesmen's territories. During the balance of the month, the salesman-manager works his regular territory but keeps in advisory touch with his sales manager.

Effectiveness of the "new" manage-

ment is judged by the sales results achieved in May by the various units under their honorary managers.

At stake for the best showings in each district is an all-expense-paid, week-long trip to Chicago for the winning salesman and his wife. In addition, all members of the sales staff at the winning units will receive merchandise prizes.

## Packaging Forum to Tell 'Management's Approach'

"Management's Approach to Packaging" is the theme of a one-day packaging forum scheduled for May 27, 1954, at the Hotel Statler, St. Louis, by the St. Louis advisory committee of the Packaging Institute, New York City.

Topics will range from machinery and operation to materials and testing methods, and viewpoints will be expressed by purchasing, marketing and development men as well as by Packaging Institute officials.

## Fair Revives Swine Show

The state fair of Texas will revive its swine show for the 1954 Pan-American Livestock Exposition in Dallas October 9 through 24, Ray W. Wilson, livestock manager, announced. The show was canceled before the 1953 fair because of the presence in Texas of the swine disease, vesicular exanthema.



Photograph courtesy of American Can Company

## Here's proof of improved flavor

• Consumer preference tests at Michigan State College showed a whopping 84½% preference for canned corned beef hash made with hydrolyzed vegetable protein. Think what adding Huron HVP can mean to your sales! It's made only from wholesome, nutritious wheat. Huron's Technical Service Department likes to work on flavor problems. Write today. The Huron Milling Co., 9 Park Place, New York City 7.

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- Beef Scribe Saw
- Beef Rib Blocker
- Ham Marking Saw
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## Beef Drive 'Grass Roots' Sprouting in Virginia

Parke C. Brinkley, Virginia state agriculture commissioner, has been named to head a committee that will organize a group designed to promote the sale of beef throughout the state.

He was selected at a meeting in Richmond, sponsored by the Virginia Food Council, Inc., in cooperation with the Virginia Beef Cattle Producers Association and the American National Cattlemen's Association.

Also chosen to serve on the committee were George Litten, head of the Virginia Polytechnic Institute's animal husbandry department; Earl J. Shiflet, deputy of the Virginia State Grange; Mrs. Marvis J. Gibbs, homemaking editor of the *Southern Planter*, Richmond, and representatives of the Virginia Beef Cattle Producers Association, the Virginia Food Council and the Virginia State Farm Bureau Federation.

Purpose of the committee is to formulate plans for a permanent organization composed of all segments of the beef industry to boost beef consumption in Virginia. Jay Taylor, president of the American National which is stimulating such "grass roots" campaigns throughout the nation, was among those who addressed the organizational meeting.

## Score Even This Year In Fair Trade Cases

An even score in court rulings handed down thus far this year in cases challenging the validity of fair trade laws, permitting manufacturers to establish resale prices for their products, is revealed by analysis of reports from state capitals throughout the country.

Court rulings favorable to fair trade laws have been handed down this year in Indiana and New Jersey, while unfavorable rulings have been given in Florida and Nebraska. States in which cases involving attacks on the validity of fair trade laws are pending include Arkansas, Colorado and Delaware.

In the most recent of the court decisions, the New Jersey Supreme Court reaffirmed its earlier ruling upholding the validity of the state fair trade act's non-signer clause which permits manufacturers to bind all retailers in the state to minimum resale prices for their products through contracts requiring the signature of only one retailer.

## Appeal Arkansas Decision On Truck Weight Statute

In an opinion being appealed to the Arkansas Supreme Court, Chancellor Guy E. Williams ruled in Pulaski County Chancery Court that a 1953 state law limiting truck load weights was unconstitutional because it exempted oil field equipment truckers from certain overload penalties.

## FLASHES ON SUPPLIERS

CHASE BAG CO.: J. P. Widlar, formerly sales manager of this Chicago firm's Kansas City branch, has been advanced to the company's Paper Bag division. Although working directly with the general sales office in Chicago, he will continue to make his headquarters in Kansas City.

MILPRINT, INC.: Arthur Konig, jr., formerly sales manager for Draper Hat Corp., New York, has been appointed manager of the Packaging Materials Service division of Milprint, Roy Hanson, vice president and director of sales, announced.

THE AULA COMPANY, INC.: This New York City firm, subsidiary of Archibald and Kendall, Inc., has announced the appointment of Walter C. Hansen as technical director in charge of laboratory control and process engineering. He formerly was associated with Milwaukee Spice Mills as technical director; with Morton Salt as chief chemist and with Sheffield Farms, Vermont, as production manager.

FAIRBANKS, MORSE & CO.: Robert H. Morse, jr., president, has announced the organization of a new "Electronics Division" for the company. The division will be responsible for research, development, application engineering, and manufacture of electronic devices used in conjunction with various Fairbanks-Morse products, principally scales.

LINK-BELT COMPANY: Two new West Coast sales managers have been appointed by this Chicago firm. They are Rodney F. Coltart, who will handle the Central Pacific division, with headquarters at San Francisco, and Benjamin M. Prestholt, new sales manager of the Southern Pacific division, with headquarters at Los Angeles.

OAKITE PRODUCTS, INC.: This New York City firm has announced location assignments of the following new technical service representatives: Richard J. Price, Portland, Ore.; Malcolm N. Gray, Lincoln, Neb.; John N. Lee, Miami, Fla.; Gale R. Miller, Cincinnati; Kenneth L. Oliver, Fort Wayne, Ind.; Thomas D. Ellsworth, Grand Rapids, Mich.; D. O. Mundale, Asheville, N. C.; Haskell Wilder, La Crosse, Wis.; Lloyd W. Kagle, Knoxville, Tenn.; William D. Hudson, Topeka, Kan., and Henry W. Dieter, Youngstown, Ohio.

## New Orleans May Ban Use of Colored Casings

A proposed new ordinance that would forbid the packaging of frankfurters and other sausage products in artificially colored casings is being considered by the city council in New Orleans, La.

Commissioner Thomas M. Brahney, who introduced the measure, said it is the result of a study he made of health department regulations in New York City on a recent trip there.



# Meat Production Increases on Larger Cattle and Hog Kill; Remains Below '53

THREE consecutive weeks of declining federally-inspected meat production was brought to a halt last week as the total volume of output showed a small gain over the previous week to total 318,000,000 lbs. com-

hogs butchered was up from the week before, but showed an 8 per cent decline from last year. Slaughter of sheep and lambs was below that of the week before and last year.

Cattle slaughter numbered 317,000

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 24, 1954, with comparisons

Week Ended	Beef			Veal			Pork (excl. lard)			Lamb and Mutton			Total Meat Prod.
	Number	Prod.		Number	Prod.		Number	Prod.		Number	Prod.		
April 24, 1954	317	169.3		137	15.6		857	121.4		240	11.5		318
April 17, 1954	313	168.1		139	15.4		851	118.4		255	12.2		314
April 25, 1953	335	187.1		118	13.2		933	122.0		265	12.6		335

## AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle			Calves			Hogs			Sheep and Lambs			LARD PROD. 100 lbs.	Total mil. lbs.
	Live	Dressed		Live	Dressed		Live	Dressed		Live	Dressed			
April 24, 1954	975	534	205	114	240	142	90	48	10.1	48	10.1	30.0		
April 17, 1954	960	537	200	111	244	139	100	48	13.9	28.9				
April 25, 1953	989	559	200	112	233	131	90	48	15.0	32.6				

pared with 314,000,000 lbs. the week before. Production lagged 5 per cent behind the 335,000,000 lbs. turned out in the like period last year.

Increased slaughter of cattle and hogs and the resulting larger output of the two kinds of meat accounted for the increase in total production. Slaughter of cattle gained about 1 per cent over the previous week, but fell about 5 per cent below that for the same week of 1953. The number of

head for a 3,000 increase over the preceding week, and compared with 335,000 animals butchered in the same 1953 period. Production of beef totaled 169,300,000 lbs. for a small gain over 168,100,000 lbs. the week before, while lagging below the 187,000,000 lbs. produced in the same week of last year.

Slaughter of calves dropped to 137,000 head from 139,000 the previous week, but was 16 per cent more than the 118,000 killed in the same week,

last year. Output of veal, however, was slightly more at 15,600,000 lbs. than the 15,400,000 lbs. the previous week and about 16 per cent more than the 13,200,000 lbs. produced a year earlier.

Hog slaughter rose by 6,000 head to 857,000 from the previous week and compared with 933,000 killed in the same week of last year. Production of pork amounted to 121,400,000 lbs. compared with 118,400,000 lbs. the week before and 122,000,000 lbs. a year earlier. Production of lard rose to 30,000,000 lbs. from 28,900,000 lbs. the previous week, but was less than the 32,600,000 lbs. produced a year ago.

Slaughter of sheep and lambs was down to 240,000 head and the smallest in four weeks. This number compared with 255,000 killed the week before and 265,000 a year earlier. Production of lamb and mutton amounted to 11,500,000, 12,200,000 and 12,600,000 lbs. for the three weeks, respectively.

## MEAT EXPORTS-IMPORTS

Exports and imports of meats during February, as reported by the U. S. Department of Agriculture:

Commodity	Feb., '54 Pounds	Feb., '53 Pounds
<b>EXPORTS (domestic)—</b>		
Beef and veal—		
Fresh or frozen	5,074,329	225,277
Pickled or cured	701,330	864,404
Pork—		
Fresh or frozen	233,770	346,250
Hams & shoulders, cured or cooked	751,250	847,281
Bacon	218,325	1,821,383
Other pork, pickled, salted or otherwise cured, (includes sausage ingredients)	2,952,681	6,554,852
Sausage, bologna & frankfurters, (except canned)	143,702	93,314
Other meats, except	3,602,242	1,934,545
Canned meats—		
Beef and veal	72,614	182,894
Sausage, bologna & frankfurters	173,227	173,227
Hams and shoulders	21,306	159,253
Other pork, canned	229,939	253,087
Other meats & meat products, canned	164,166	172,893
Lamb and mutton (except canned)	27,134	55,786
Lard, (includes rendered pork fat)	39,557,686	45,880,653
Tallow, edible	3,175,949	408,790
Tallow, inedible	80,435,980	68,757,410
Inedible animal oils, n.e.c. (includes lard oil)	237,174	100,825
Inedible animal greases & fats (includes grease stearin)	15,082,046	7,909,404
<b>IMPORTS—</b>		
Beef, fresh or frozen	2,177,024	1,328,343
Veal, fresh or frozen	2,000	
Beef and veal, pickled or cured	3,092,512	119,058
Canned beef (includes corned beef)	5,601,153	6,119,382
Pork, fresh or chilled or frozen	2,134,273	1,050
Hams, shoulders, bacon & other pork <sup>2</sup>	526,433	177,184
Canned cooked hams & shoulders	9,182,789	6,464,272
Other pork, prepared or preserved <sup>3</sup>	1,217,387	
Lamb, mutton and goat meat	104,430 <sup>4</sup>	1,230,864
Tallow, edible		
Tallow, inedible		

<sup>1</sup>Includes many items which consist of varying amounts of meat.  
<sup>2</sup>Not cooked, boned or canned or made into sausage.  
<sup>3</sup>Includes fresh pork sausage.  
<sup>4</sup>Excludes goat meat.  
Compiled from official records, Bureau of the Census.

## LIGHT HOGS IMPROVE, MINUS VALUES ON OTHERS WORSE

(Chicago costs and credits, first two days of the week)

Cutting margins on hogs reacted unevenly to price changes on the live animals in relation to fluctuations in prices on pork the past week. Minus values on light hogs were reduced, while the two heavier classes of hogs dropped deeper into the minus column.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
Pct. live	Price per lb.	Value per cwt.	Value per lb.	Value per lb.	Pct. live	Price per lb.	Value per cwt.	Value per lb.	Value per lb.	Pct. live	Price per lb.	Value per cwt.	Value per lb.	Value per lb.
Skinned hams	12.7	57.0	\$ 7.24	\$10.43	12.7	51.1	\$ 6.49	\$ 9.10		13.0	49.9	\$ 6.49	\$ 9.13	
Picnics	5.7	36.3	2.07	2.94	5.6	34.8	1.95	2.71		5.4	32.6	1.76	2.51	
Boston butts	4.2	43.6	1.83	2.66	4.1	45.6	1.79	2.53		4.1	45.6	1.79	2.49	
Loins (blade in)	10.1	52.9	5.34	7.72	9.8	49.4	4.84	6.87		9.6	46.4	4.45	6.36	
			\$16.48	\$23.75			\$15.07	\$21.21				\$14.49	\$20.49	
Bellies, S. P.	11.0	55.6	6.12	8.79	9.5	53.8	5.11	7.26		4.0	50.7	2.03	2.89	
Bellies, D. S.					2.1	33.9	.71	1.01		8.6	33.9	2.95	3.98	
Fat backs					3.2	14.4	.46	.65		4.6	14.4	.66	.91	
Jowls	1.7	23.0	.41	.60	1.7	23.0	.41	.60		1.9	23.9	.45	.62	
Raw leaf	2.3	20.1	.46	.64	2.2	20.1	.44	.62		2.2	20.1	.44	.62	
P. S. lard, rend. wt. 14.9	19.7	2.93	4.24		13.4	19.7	2.64	3.70		11.6	19.7	2.29	3.13	
			\$ 9.92	\$14.27			\$ 9.77	\$13.84				\$ 8.82	\$12.18	
Spareribs	1.6	45.6	.73	1.05	1.6	39.6	.63	.91		1.6	26.6	.43	.59	
Regular trimmings	3.3	26.6	.88	1.25	3.1	26.6	.82	1.12		2.9	26.6	.77	1.09	
Feet, tails, etc.	2.0	14.8	.30	.42	2.0	14.8	.30	.42		2.0	14.8	.30	.42	
Offal & misc.			.80	1.15			.80	1.14				.80	1.13	
<b>TOTAL YIELD &amp; VALUE</b>					<b>TOTAL YIELD &amp; VALUE</b>					<b>TOTAL YIELD &amp; VALUE</b>				
	69.5	\$29.11	\$41.89	71.0	\$27.39	\$38.64	71.5	\$25.61	\$35.90					
		Per cwt. alive			Per cwt. alive			Per cwt. alive						
Cost of hogs		\$27.57			\$27.73			\$27.34						
Condemnation loss		.13			.13			.13						
Handling and overhead		1.87			1.65			1.51						
<b>TOTAL COST PER CWT.</b>					<b>TOTAL COST PER CWT.</b>					<b>TOTAL COST PER CWT.</b>				
		29.57	\$42.54		29.51	\$41.56		28.98	\$40.53					
TOTAL VALUE		29.11	41.89		27.39	38.64		25.61	35.90					
Cutting margin		\$.46	\$.65		\$.22	\$.92		\$.37	\$.46					
Margin last week		.57	.81		1.53	2.13		2.90	4.12					

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## MEAT and SUPPLIES PRICES CHICAGO

### WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Apr. 27, 1934
Prime, 600/700	40
Choice, 500/700	37½
Choice, 700/800	37½
Good, 700/800	35
Commercial cows	28
Can. & cut. cows	24½
Bulls	25

### STEER BEEF CUTS

Prime:	
Hindquarter	53.0@55.0
Forequarter	31.0@33.0
Round	44.0@47.0
Trimmed full loin	84.0@85.0
Regular chuck	31.0@33.0
Foreshank	16.0@18.0
Brisket	30.0@32.0
Rib	55.0@57.0
Short plate	12.0@15.0
Flanks (rough)	12.5@15.5

Choice:	
Hindquarter	47.0@50.0
Forequarter	30.0@32.0
Round	44.0@47.0
Trimmed full loin	68.0@72.0
Regular chuck	31.0@33.0
Foreshank	16.0@18.0
Brisket	30.0@32.0
Rib	48.0@50.0
Short plate	12.0@15.0
Flanks (rough)	12.5@15.5

Good:	
Round	43.0@45.0
Regular chuck	30.0@32.0
Brisket	28.0@30.0
Rib	42.0@43.0
Loins	55.0@58.0

### COW & BULL TENDERLOINS

3/dn. range cows (frozen)	50
3/4 range cows (frozen)	62
4/5 range cows (frozen)	62
5/up range cows (frozen)	75@80
Bulls, 5/up (frozen)	75@80

### BEEF HAM SETS

Knuckles	43
Insides	43
Outsides	40

### BEEF PRODUCTS

Tongues, No. 1	29 @31
Hearts, regular	17
Livers, selected	27 @28
Livers, regular	22 @23
Tripe, scalded	7 @ 7½
Tripe, cooked	8
Lips, scalded	10
Lungs	8½
Melts	8½
Udders	6

### FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	33 @40
Veal breads, under 12 oz.	42 @46
12 oz. up	58 @63
Calf tongues, 1/dn. cut, seed.	27 @27
Ox tails, under ¾ lb.	10 @13
Over ¾ lb.	15 @16

### WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	63@68
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	66@71
Hams, skinned, 16/18 lbs., wrapped	59@67½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	62@70
Bacon, fancy, trimmed, bris-	
ket off, 8/10 lbs., wrapped	65@71
Bacon, fancy square cut, seed-	
less, 12/14½ lbs., wrapped	63@68
Bacon, No. 1 sliced, 1-lb. open-faced layers	73@75

### VEAL—SKIN OFF

(L.C.I. prices)	
Prime, 80/110	\$41.00@43.00
Prime, 110/150	40.00@42.00
Choice, 80/110	34.00@37.00
Choice, 110/150	33.00@36.00
Good, 50/80	30.00@31.00
Good, 80/110	32.00@35.00
Good, 110/150	30.00@34.00
Commercial, all wts.	24.00@28.00

### CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	18@19
Good, 70/down	16@17

### CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	46@47
Prime, 50/60	45@46
Choice, 40/50	45@46
Choice, 50/60	44@45
Good, 40/50	40@43

### SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	28 @28½
Pork trim., guar. 50% lean, bbls.	30
Pork trim., 80% lean, bbls.	47½
Pork trim., 95% lean, bbls.	57
Pork cheek meat, trmd., bbls.	40
Pork head meat	28 @30
C.C. cow meat, bbls.	33 @34
Bull meat, bon's, bbls.	35 @35½
Beef trimmings, 75/85, bbls.	25 @25½
Beef trimmings, 85/90% bbls.	27½
Boneless chuck, bbls.	33½ @34
Beef cheek meat, trmd., bbls.	23½
Beef head meat, bbls.	19
Shank meat, bbls.	34½
Veal trim., bon's, bbls.	31

### FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	58 @60
Hams, skinned, 14/16	57 @57½
Pork loins, regular	55 @56
Pork loin, boneless, 100's.	78
Shoulders, under 16 lbs.	42½
Picnics, 4/8 lbs., loose	39
Picnics, 6/8 lbs., loose	36½
Pork livers	18
Boston butts, 4/8 lbs.	46½ @47
Tenderloins, fresh, 10's	81 @83
Neck bones, bbls.	16 @17
Brains, 10s	16
Ears, 30's	19½
Snouts, lean in, 100's	13 @14
Feet, s.c., 30's	10

### SAUSAGE CASINGS

(L.C.I. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1½ to 1½ in.	55 @ 65
Domestic rounds, over 1½ in., 140 pack	80 @1.10
Export rounds, wide, over 1½ in.	1.40 @1.65
Export rounds, medium, 1½ to 1½ in.	85 @1.05
Export rounds, narrow, 1½ in. under	1.00 @1.25
No. 1 weas., 24 in. up	12 @ 14
No. 1 weas., 22 in. up	9 @ 12
No. 2 weas., 22 in. up	7 @ 10
Middles, sew., 1½/2 in.	90 @1.25
Middles, select, wide, 2½ in.	1.25 @1.60
Middles, extra select, 2½ in.	1.85 @2.25
Middles, extra select, 2½ in. & up	2.75 @3.25
Beef bungs, exp. No. 1	23 @ 29
Beef bungs, domestic	18 @ 24
Dried or salt, bladders, piece:	
8-10 in. wide, flat	7 @ 12
10-12 in. wide, flat	9 @ 15
12-15 in. wide, flat	17 @ 24
Pork Casings:	
Extra narrow, 29 mm. & dn.	4.00 @4.25
Narrow, medium, 29@32 mm.	3.25 @4.15
Medium, 32@35 mm.	2.75 @3.25
Spec. med., 35@38 mm.	2.00 @2.40
Export bungs, 34 in. cut.	43 @ 46
Large prime bungs, 34 in. cut	27 @ 36
Medium prime bungs, 34 in. cut	23 @ 28
Small prime bungs	12 @ 19
Middles, 1 per set, cap. off.	60 @ 70
Sheep cas. (per hank):	
26/28 mm.	4.00 @4.60
24/26 mm.	4.00 @4.50
22/24 mm.	4.00 @4.45
20/22 mm.	3.00 @3.25
18/20 mm.	1.75 @2.25
16/18 mm.	1.25 @1.45

### DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	83 @ 95
Thuringer	45 @ 47
Farmer	76 @ 78
Hoketier	77 @ 79
B. C. Salami	85 @ 90
Genoa style salami, ch.	1.02 @1.05

## DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings...	48 1/2
Pork sausage, sheep cas...	58 1/2 @ 58 1/2
Frankfurters, sheep cas...	49 1/2 @ 54
Frankfurters, skinless...	39 @ 43 1/2
Bologna (ring)...	37 1/2 @ 46
Bologna, artificial cas...	33 1/2 @ 37 1/2
Smoked liver, hog bungs...	45 1/2 @ 46 1/2
New Eng. lunch, spec...	68 @ 69
Souse...	34
Polish sausage, smoked...	48 1/2 @ 61
Pickle & Pimiento loaf...	33 @ 41 1/2
Olive loaf...	34 @ 44 1/2
Pepper loaf...	44 1/2 @ 61 1/2
Smoke snacks...	32 1/2
Smoke links...	66 1/2

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	73	81
Resifted	77	85
Chili Powder	47	47
Chili Pepper	47	47
Cloves, Zanzibar	79	87
Ginger, Jam., unbl.	42	48
Mace, fancy, Banda	1.80	1.89
West Indies	1.52	1.52
East Indies	1.89	1.89
Mustard flour, fancy	37	37
No. 1	33	33
West India Nutmeg	50	50
Paprika, Spanish	51	51
Pepper, Cayenne	54	54
Red, No. 1	53	53
Pepper, Packers	96	1.06
Malibar	90	1.00
Black Lampong	90	1.00

## SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	27	30
Cominos seed	28	30
Mustard seed, fancy	23	..
Yellow American	17	..
Oregano	40	47
Coriander, Morocco	..	..
Natural No. 1	15	19
Marjoram, French	40	47
Sage, Dalmatian	..	..
No. 1	58	66

## CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.06
Salt, n. ton, f.o.b. N.Y.	..
Bbl. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	..
Granulated (ton)	28.00
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	26.00
Sugar—	..
Raw, 96 basis, f.o.b. N.Y.	6.00
Refined standard cane gran.	..
basis	8.10
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, L.A., less 2%	8.10
Dextrose, per cwt.	..
L.C.L. ex-warehouse, Chgo.	7.50
O/L Del. Chgo.	7.40

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Apr. 27	San Francisco Apr. 27	No. Portland Apr. 27
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### FRESH BEEF (Carcass)

STEER:			
Choice:			
500-600 lbs.	\$39.00@41.00	\$40.00@42.00	\$38.00@42.00
600-700 lbs.	38.50@39.50	39.00@41.00	38.00@41.00
Good:			
500-600 lbs.	37.00@38.50	37.50@39.00	37.00@40.00
600-700 lbs.	35.00@37.00	37.00@38.00	36.00@38.00
Commercial:			
350-500 lbs.	33.00@36.00	35.00@36.00	32.00@37.00

COW:			
Commercial, all wts.	26.00@29.00	27.00@33.00	28.00@33.00
Utility, all wts.	25.00@28.00	24.00@29.00	25.00@31.00

FRESH	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	40.00@42.00	40.00@42.00	41.00@43.00
Good:			
200 lbs. down	38.00@40.00	37.00@40.00	39.00@42.00

SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	45.00@47.00	46.00@49.00	44.00@47.00
50-60 lbs.	45.00@47.00	43.00@47.00	44.00@47.00
Choice:			
40-50 lbs.	45.00@47.00	46.00@49.00	44.00@47.00
50-60 lbs.	45.00@47.00	43.00@47.00	44.00@47.00
Good, all wts.	43.00@45.00	None quoted	None quoted

MUTTON (EWE):			
Choice, 70 lbs. down	21.00@23.00	None quoted	17.00@21.00
Good, 70 lbs. down	21.00@23.00	None quoted	17.00@21.00

FRESH PORK CARCASSES: (Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs.	None quoted	None quoted
120-160 lbs.	44.00@45.00	40.00@42.00

LOINS:			
8-10 lbs.	59.00@64.00	61.00@64.00	61.00@66.00
10-12 lbs.	59.00@64.00	59.00@63.00	61.00@66.00
12-16 lbs.	59.00@64.00	59.00@62.00	59.00@65.00

12-10 lbs. ....	33.00@34.50	33.00@32.00	33.00@33.00
<b>FRESH PORK CUTS No. 1:</b>	<b>(Smoked)</b>	<b>(Smoked)</b>	<b>(Smoked)</b>
<b>PICNICS:</b>			
4-8 lbs. ....	41.00@46.00	43.50@46.00	45.00@50.00

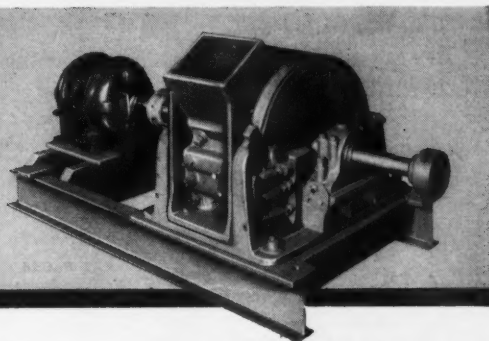
HAMS, Skinned:			
12-16 lbs.	61.00@67.00	68.00@74.00	67.00@73.00
16-18 lbs.	61.00@66.00	66.00@70.00	64.00@70.00

BACON, "Dry Cure" No. 1:			
6-8 lbs.	66.00@75.00	73.00@76.00	72.00@77.00
8-10 lbs.	64.00@71.00	71.00@74.00	70.00@75.00
10-12 lbs.	62.00@68.00	None quoted	68.00@73.00

LARD, Refined:			
1-lb. cartons	26.00@27.25	25.50@28.50	25.00@28.00
50-lb. cartons and cans	24.00@27.00	24.50@28.00	None quoted
Terres	23.25@26.50	24.50@27.50	23.00@27.50

# M&M

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Making hard jobs easy is a regular thing for M & M Meat Grinders. They quickly and efficiently reduce condemned stock, shop fats, bones, and slaughter house offal. Three types and many sizes are available. Write for descriptive literature or send us your specific problem.

## MITTS & MERRILL

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## Garlic and Onion Juices!

These standard strength *Liquid Seasonings* provide a "Flavor Control" that pepes up your products, cuts costs and boosts your profits. Uniform, full-bodied natural flavor is yours the year around by simply adding these potent juices to your present formulas. Go after sales with easy-to-use *Liquid Garlic and Onion!*

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## HAMS & BACON

THE H.H. MEYER PACKING CO., CINCINNATI, OHIO



# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F.O.B. CHICAGO  
CHICAGO BASIS

WEDNESDAY, APR. 23, 1954

### REGULAR HAMS

	Fresh or F.F.A.	Frozen
8-10	55n	55n
10-12	55n	55n
12-14	55n	55n
14-16	54 1/2 @ 55	54 1/2 @ 55n
16-18	50 1/2 n	50 1/2 n
18-20	49 1/2 n	49 1/2 n
20-22	49 1/2 n	49 1/2 n

### SKINNED HAMS

	Fresh or F.F.A.	Frozen
10-12	57 1/2	57 1/2 n
12-14	56 1/2 @ 56	56 1/2 @ 55n
14-16	54 1/2 @ 55	54 1/2 @ 55n
16-18	53	53n
18-20	52n	52n
20-22	52n	52n
22-24	50n	50n
24-26	49n	49n
26-28	46	46n
28/up	2's in 45 1/2 ax	44 1/2

### PICNICS

	Fresh or F.F.A.	Frozen
4-6	37 1/2 @ 38	37 1/2 n
6-8	35 1/2	35 1/2 n
8-10	32 1/2 n	32 1/2 n
10-12	31	31n
12-14	31	31n
8/up	2's in 31	31n

### OTHER CELLAR CUTS

	Fresh or Frozen	Cured
Square Joints	30	30n
S. P. Joints	24ax	24n
Jowl Butts	24ax	24n

### BELLIES

(Square Cut)

	Green	Cured
6-8	56n	57 1/2 n
8-10	56ax	57 1/2 n
10-12	52	53 1/2 n
12-14	49	50 1/2 n
14-16	46 1/2 ax	48n
16-18	44 1/2	45 1/2 n
18-20	43	44 1/2 n

### GR. AMN. BELLIES

	Clear	Cured
18-20	36 1/2 n	35 1/2 n
20-22	36 1/2 ax	35 1/2 n
22-24	34 1/2	35 1/2 n
24-26	32	34 1/2
26-28	32	33 1/2
28-30	28	30 1/2

### FAT BACKS

	Fresh or Frozen	Cured
6-8	15n	15 1/2 n
8-10	15 1/2 n	16
10-12	16n	16 1/2
12-14	16n	16 1/2 @ 16 1/2
14-16	16 1/2 n	17
16-18	17 1/2 n	18
18-20	17 1/2 n	18
20-22	17 1/2 n	18

### BARRELED PORK

Clear Fat Back		
Pork		60/70.....42n
30/40.....44n		70/ 80.....42n
40/50.....44n		80/100.....41n
50/60.....44n		100/125.....

## LARD FUTURES PRICES

FRIDAY, APRIL 23, 1954

Open interest at close Thurs., Apr. 15, May 297, July 601, Sept. 425, Oct. 220, and Nov. 84 lots.

	Open	High	Low	Close
May	21.20	21.40	21.10	21.35a
July	20.50	20.85	20.50	20.75
Sept.	18.30	18.55	18.10	18.30a
Oct.	16.45	16.65	16.25	16.30
Nov.	15.05	15.05	14.65	14.72 1/2 a

Sales: 10,000,000 lbs.

Open interest at close Thurs., Apr. 22nd: May 208, July 593, Sept. 452, Oct. 233, and Nov. 91 lots.

MONDAY, APRIL 26, 1954

	Open	High	Low	Close
May	21.90	21.30	20.82 1/2	20.90
July	20.60	20.70	20.17 1/2	20.35
Sept.	18.20	18.65	18.10	18.45
Oct.	16.30	16.52 1/2	16.10	16.45
Nov.	14.60	14.95	14.60	14.90a

Sales: 16,440,000 lbs.

Open interest at close Fri., Apr. 23rd: May 257, July 615, Sept. 475, Oct. 250, and Nov. 107 lots.

TUESDAY, APRIL 27, 1954

	May	21.00	21.02 1/2	19.80	20.02 1/2
July	20.50	20.60	19.75	19.80a	
Sept.	18.50	18.50	17.70	17.75	
Oct.	16.35	16.40	15.90	16.00	
Nov.	14.85	14.85	14.70	14.70b	

Sales: 17,880,000 lbs.

Open interest at close Mon., Apr. 26: May 291, July 639, Sept. 492, Oct. 246, and Nov. 128 lots.

WEDNESDAY, APRIL 28, 1954

May	19.50	19.80	18.95	19.30b
July	19.15	19.60	19.10	19.30
Sept.	17.60	17.60	17.00	17.30
Oct.	15.60	15.75	15.40	15.50
Nov.	14.62½	14.62½	14.35	14.50

Sales: 25,680,000 lbs.

Open interest at close Tues., Apr. 27th: May 252, July 682, Sept. 505, Oct. 251, and Nov. 127 lots.

THURSDAY, APRIL 29, 1954

May	19.10	19.40	18.82½	19.05
July	19.20	19.40	18.80	18.95
Sept.	17.30	17.42½	17.05	17.20
Oct.	15.40	15.50	15.15	15.25b
Nov.	14.55	14.55	15.35	14.42½a

Sales: 17,500,000 lbs.

Open interest at close Wed., Apr. 28: May 239, July 715, Sept. 512, Oct. 257, and Nov. 136 lots.

## CALIFORNIA STATE INSPECTED SLAUGHTER

State inspected slaughter of livestock in California during March was reported to THE NATIONAL PROVISIONER as follows:

	No.
Cattle	38,654
Calves	30,514
Hogs	20,349
Sheep	30,617

Meat and lard production for March:

	Lbs.
Sausage	4,448,520
Pork and beef	7,550,165
Lard and substitutes	450,611
Total	12,479,305

As of March 31, California had 113 meat inspectors. Plants under state inspection totaled 322, and plants under state approved municipal inspection totaled 88.

## PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.	Chicago
Refined lard, 50-lb. cartons, f.o.b. Chicago	28.00	
Kettle rend., tierces, f.o.b. Chicago	24.00	
Leaf, kettle rend., tierces, f.o.b. Chicago	24.00	
Lard flakes	24.87 1/2	
Neutral tierces, f.o.b. Standard shortening* N. & S.	22.50	
Hydrogenated shortening, N. & S.	23.75	

\*Delivered.

## WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
	Tierces	Loose	
Apr. 23	21.37 1/2 n	19.62 1/2 n	20.62 1/2 n
Apr. 24	21.37 1/2 n	19.62 1/2 n	20.62 1/2 n
Apr. 26	21.00 n	19.50 n	20.50 n
Apr. 27	19.87 n	18.87 1/2 a	19.87 1/2 n
Apr. 28	19.37 1/2 n	18.12 1/2 a	19.12 1/2 n
Apr. 29	19.12 1/2	17.62 1/2 a	18.62 1/2 n

n—asked; b—bid; n—nominal.

# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS

### CARCASS BEEF

	Apr. 27, 1954
Prime, 800 lbs./down	\$43.00@45.00
Prime, 800/900	40.00@43.00
Choice, 800 lbs./down	38.00@40.00
Choice, 800/900	38.00@39.00
Good, 800/700	35.00@37.00
Steer, commercial	30.00@32.00
Cow, commercial	26.00@30.00
Cow, utility	22.00@26.00

### BEEF CUTS

	City
Prime:	
Hindquarters, 600/800	54.00@62.00
Hindquarters, 800/900	52.00@53.00
Rounds, no flank	46.00@48.00
no flank	47.00@49.00
Short loins, untrim.	82.00@94.00
Short loins, trim.	108.00@122.00
Flanks	15.00@17.00
Ribs (7 bone cut)	58.00@64.00
Arm chucks	37.00@40.00
Briskets	32.00@34.00
Plates	15.00@18.00
Forequarters (Kosher)	38.00@40.00
Arm chucks (Kosher)	40.00@42.00
Briskets (Kosher)	34.00@36.00

	City
Choice:	
Hindquarters, 600/800	49.00@57.00
Hindquarters, 800/900	48.00@50.00
Rounds, no flank	45.00@47.00
Rounds, Diamond, bone	46.00@48.00
no flank	45.00@47.00
Short loins, untrim.	80.00@82.00
Short loins, trim.	75.00@95.00
Flanks	15.00@17.00
Ribs (7 bone cut)	50.00@56.00
Arm chucks	34.00@36.00
Briskets	32.00@34.00
Plates	15.00@18.00
Forequarters (Kosher)	35.00@37.00
Arm chucks (Kosher)	38.00@40.00
Briskets (Kosher)	34.00@36.00

### FANCY MEATS

	(L.C.I. prices)	Cwt.
Veal breads, under 6 oz.	\$55.00	
8 to 12 oz.	42.00@43.00	
12 oz. up	40.00@42.00	
Beef livers, selected	32.00@35.00	
Beef kidneys	12.00	
Oxtails, over 1/2 lbs.	15.00@16.00	

### LAMBS

	(L.C.I. prices)	City
Prime, 30/40	\$47.00@49.00	
Prime, 40/45	47.00@50.00	
Prime, 45/55	45.00@48.00	
Choice, 30/40	46.00@48.00	
Choice, 40/45	46.00@48.00	
Choice, 45/55	44.00@47.00	
Good, 30/40	45.00@47.00	
Good, 40/45	45.00@48.00	
Good, 45/55	43.00@46.00	
Prime, 40/45	45.00@47.00	
Prime, 45/50	45.00@47.00	
Prime, 50/55	45.00@47.00	
Choice, 35/down	45.00@46.00	
Good, all wts.	40.00@43.00	
Utility, all wts.	35.00@37.00	

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended April 17, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCKS YARDS	GOOD STEERS		VEAL CALVES		HOGS* Grade B <sup>1</sup>		LAMBS Good	
	Up to 1000 lbs.		Good and Choice		Dressed		Handweights	
	1954	1953	1954	1953	1954	1953	1954	1953
Toronto	\$18.50	\$19.26	\$25.83	\$24.32	\$33.73	\$26.10	\$23.51	\$26.25
Montreal	18.25	20.20	19.55	21.50	34.10	27.10	.....	.....
Winnipeg	16.33	17.88	24.00	24.00	32.06	23.60	.....	24.00
Calgary	17.32	18.33	24.63	25.93	33.10	24.90	20.81	22.80
Edmonton	16.90	17.85	23.50	26.50	33.75	24.50	21.00	21.75
Lethbridge	17.65	17.63	.....	23.00	32.87	24.70	20.77	21.50
Pr. Albert	16.00	16.80	23.00	22.50	30.85	22.60	.....	19.00
Moose Jaw	15.75	17.60	16.00	22.00	30.85	23.60	.....	.....
Saskatoon	15.50	18.75	23.50	27.00	30.85	22.60	19.00	23.00
Regina	15.70	17.60	21.70	24.50	30.85	22.60	.....	.....
Vancouver	17.50	16.75	.....	26.00	.....	26.75	.....	.....

\*Dominion Government premiums not included.



# BY-PRODUCTS....FATS AND OILS

## TALLOW AND GREASES

Wednesday, April 28, 1954

The inedible fats market late last week indicated a little more firmness as buying interest was more aggressive. A tank of special tallow sold at 6½c and a couple more at 6¼c, all c.a.f. Chicago. Prime tallow was reported bid at 7½c, c.a.f. New Orleans, but held ¼c higher. No. 1 tallow was bid at 7½c, also c.a.f. New Orleans. B-white grease was bid at 7½c and yellow grease at 6¼c, Chicago. No. 2 tallow was bid at 6¼c, c.a.f. New Orleans, but held ¼c higher.

Several tanks of edible tallow sold at 13c and 13¼c, Chicago basis. All hog choice white grease was held at 11¼c, c.a.f. New York, with bids at 11¼c, same destination. Last reported sales were at 11¼c. A few tanks of hard body bleachable fancy tallow sold at 8c, delivered East.

A couple of tanks of edible tallow sold Friday at 13¼c, and a few more of same at 13½c, all Chicago basis. A few tanks of all hog choice white grease traded at 11¼c@11½c, all c.a.f. East. Prime tallow sold at 6¼c and 7c, c.a.f. Chicago. A few tanks of bleachable fancy tallow traded at 7¼c and two tanks of special tallow brought 6¼c, all delivered Chicago.

The market on Monday was a bid affair and mostly at steady levels, however, sellers held out for better terms. A tank of edible tallow traded at 13¼c, Chicago basis. Several tanks of yellow grease sold at 6¼c and a couple of tanks of B-white grease at 7¼c, all delivered Chicago. All hog choice white grease was reported offered again at 11½c, c.a.f. East, but without action. Original fancy tallow was bid at 8c, c.a.f. East, but held at 8¼c. No. 2 tallow was bid at 6¼c, c.a.f. New Orleans, but held ¼c higher. No. 1 tallow was bid at 6¼c, also c.a.f. New Orleans, however, producers asked 7¼c.

Not much change took place Tues-

## BY-PRODUCTS MARKETS

### Blood

Wednesday, April 28, 1954

Unground, per unit of ammonia ..... Unit Ammonia  
(bulk) ..... \*9.25

### Digester Feed Tankage Material

Wet rendered, unground, loose  
Low test ..... \*9.50@10.00n  
High test ..... \*9.50@10.00n  
Liquid stick tank cars ..... 4.50@ 5.00

### Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged	\$120.00@125.00
50% meat and bone scraps, bulk	115.00@122.50
55% meat scraps, bulk	126.00
60% Digester tankage, bulk	125.00
60% Digester tankage, bagged	125.00@130.00
80% blood meal, bagged	160.00n
70% standard steamed bone meal, bagged (spec. prep.)	80.00
60% steamed bone meal, bagged	67.50@ 72.50

### Fertilizer Materials

High grade tankage, ground, per unit ammonia ..... 6.00@6.25  
Hoof meal, per unit ammonia ..... 7.25@7.50

### Dry Rendered Tankage

	Per unit Protein
Low test	*2.15@2.20
High test	*2.15@2.30

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	*1.35@ 1.50
Hide trimmings (green salted)	6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton	55.00@60.00
Pig skin scraps and trimmings, per lb.	9

### Animal Hair

Winter coil dried, per ton ..... \*115.00@120.00  
Summer coil dried, per ton ..... 45.00@ 55.00  
Cattle switches, per piece ..... 4¼ @ 5  
Winter processed, gray, lb. .... @ 15  
Summer processed, gray, lb. .... 6 @ 7

n—nominal. a—asked.  
\*Quoted deliver basis.

## VEGETABLE OILS

Wednesday, April 28, 1954

The soybean oil and cottonseed oil markets showed strength Monday, reversing the easier tone of late last week. Over-all trading was light, however.

April and May shipments sold at 14¼c and were later bid at that figure, with offerings priced at 14¼c and some as high as 14¼c. June and July shipments cashed at 14¼c. Trade sources attributed the advance to tight supplies and a stronger soybean board market.

Cottonseed oil failed to find many buyers; however, Valley stock sold at 14¼c, with additional sales in Texas, Lubbock area, at 13¼c. Offerings at other points in Texas were light and mostly priced at 14c with buying interest at 13¼c. Corn oil was offered early at 15c and later sold at that level. Peanut oil was quoted nominally at 17¼c. Resale coconut oil was offered at 13¼c for prompt shipment, but most crushers asked ¼c to ½c over that price.

A limited amount of soybean oil sold early Tuesday before the board market opened at 14½ for May shipment, but later this shipment declined to trade at 14¼c. July shipment cashed at 14¼c and June shipment sold later at 14¼c. Buying interest for most

day, however, consumers watched the action in lard which was considerably lower. (Loose lard was offered at 18¼c, c.a.f. Chicago). A few tanks of bleachable fancy tallow sold at 7¼c, c.a.f. East, out of a mid-east point. It was reported that all hog choice white grease traded at 11¼c, c.a.f. East.

Although lard continued downward, some consumers were still in the market at steady levels. Midweek action, however, was quiet. A tank of edible tallow sold at 13¼c and two more tanks brought 14c, all Chicago basis. A few tanks of yellow grease sold at

6¼c and several tanks of B-white grease sold at 7¼c, all c.a.f. Chicago.

**TALLOW:** Wednesday's quotations: edible tallow, 13½@14c; original fancy tallow, 7½; bleachable fancy tallow, 7¼c; prime tallow, 7c; special tallow, 6¼c; No. 1 tallow, 6½c; and No. 2 tallow, 5½@6c.

**GREASES:** Wednesday's quotations: choice white grease (not all hog), 9¼c; B-white grease, 7¼c; yellow grease, 6¼c; house grease, 6½@6¼c; and brown grease, 5½@ 6c. The choice white grease (all hog) was quoted at 11¼c, c.a.f. East.

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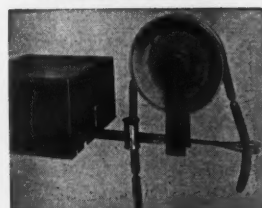
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shipments of original oil late in the afternoon was at 14½c.

The cottonseed oil market was steady to somewhat stronger. In the Valley, offerings were priced at 14½c early, but later trading was accomplished at 14½c. Although there was trading in the Southeast at 14½c, the normal market for this area was pegged at 14½c, nominally. Sales were encountered in Texas at 14c at common points and at 13½c and 13¾c around Lubbock. Corn oil continued to trade at 15c for May and June shipments. Peanut oil was fractionally stronger and called 17½c, nominally. Coconut oil was offered at 14c without action.

Only scattered trading of soybean oil was reported at midweek at slightly easier prices. May, June and July shipments in any combination and separately, sold at 14½c. Later offerings were priced at 14½c, but buyers would not advance their ideas more than to 14½c. Refiners reportedly were the principal purchasers.

Cottonseed oil sold in a very limited way in the Valley at 14½c, with additional buying inquiry at that level and offerings were held at 14½c. Sales in the Southeast finally materialized at 14½c. There was scattered trading in Texas around Lubbock at 13½c, with 13¾c bid at common points and 14c. Corn oil was nominal at 15c. Peanut oil was unchanged from the preceding day. Coconut oil was offered at 14c for prompt shipment with the pos-

sibility of that price being shaded ½c to ¾c on a firm bid.

**CORN OIL:** Unchanged from previous week's nominal level of 15c.

**SOYBEAN OIL:** Easier at midweek with trading at 14½c.

**PEANUT OIL:** Market dull, with no activity during week.

**COCONUT OIL:** Offerings priced at 14c unsold.

**COTTONSEED OIL:** Declined fractionally from last midweek.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, APRIL 23, 1954

	Open	High	Low	Close	Prev.
May	16.25	.....	.....	16.35b-16.35	.....
July	16.15b	.....	.....	16.15-16.19	.....
Sept.	14.55	.....	.....	14.90-14.65b	.....
Oct.	14.25b	.....	.....	14.50b-14.40b	.....
Dec.	14.20b	.....	.....	14.45b-14.45b	.....
Jan.	14.20b	.....	.....	14.45b-14.30b	.....
Mar.	14.25b	.....	.....	14.45b-14.30b	.....

Sales: 62 lots.

MONDAY, APRIL 26, 1954

	Open	High	Low	Close	Prev.
May	16.30b	16.55	16.45	16.50b-16.35b	.....
July	16.18	16.34	16.18	16.32b-16.18	.....
Sept.	14.81b	15.15	15.10	15.08b-14.90	.....
Oct.	14.40b	.....	.....	14.65b-14.50b	.....
Dec.	14.35b	14.65	14.65	14.55b-14.45b	.....
Jan.	14.30b	.....	.....	14.50b-14.45b	.....
Mar.	14.35b	.....	.....	14.63b-14.48	.....

Sales: 43 lots.

TUESDAY, APRIL 27, 1954

	Open	High	Low	Close	Prev.
May	16.42b	16.70	16.43	16.43-16.50b	.....
July	16.30b	16.40	16.15	16.17-16.32b	.....
Sept.	15.00b	.....	.....	14.75b-15.08b	.....
Oct.	14.75b	.....	.....	14.40b-14.85b	.....
Dec.	14.60b	14.65	14.57	14.35b-14.55b	.....
Jan.	14.50b	.....	.....	14.30b-14.50b	.....
Mar.	14.65b	14.65	14.65	14.30b-14.65b	.....

Sales: 53 lots.

WEDNESDAY, APRIL 28, 1954

	Open	High	Low	Close	Prev.
May	16.42b	16.50	16.30	16.33b-16.43	.....
July	16.12b	16.20	16.03	16.06-16.17	.....
Sept.	14.75b	14.80	14.72	14.77-14.75b	.....
Oct.	14.40b	14.50	14.45	14.30b-14.40b	.....
Dec.	14.25b	14.25	14.25	14.25-14.35b	.....
Jan.	14.20b	.....	.....	14.20b-14.30b	.....
Mar.	14.30b	14.27	14.27	14.27-14.39b	.....

Sales: 76 lots.

### VEGETABLE OILS

Wednesday, April 28, 1954

Crude cottonseed oil, carlots, f.o.b. mills	14½ pd
Valley	14½ pd
Southeast	14½ pd
Texas	13¾ @ 14n
Corn oil in tanks, f.o.b. mills	15n
Peanut oil, f.o.b. Southern mills	17½ n
Soybean oil, Decatur	14½ pd
Coconut oil, f.o.b. Pacific Coast	14n
Cottonseed foots.	.....
Midwest and West Coast	1½ @ 2n
East	1½ @ 2n

### OLEOMARGARINE

Wednesday, April 28, 1954

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	27
Water churned pastry	26

### OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	16 @ 17
Extra oleo oil (drums)	18½ @ 19

pd—paid, n—nominal, a—asked, b—bid.

### EASTERN BY-PRODUCTS MARKET

New York, April 28, 1954

Dried blood was quoted Wednesday at \$8.40 per unit of ammonia. Low test wet rendered tankage was listed at \$8.50 per unit of ammonia and dry rendered tankage was listed at \$2.10 to \$2.20 per protein unit.

### U.S. Lard Storage Stocks

April 1 stocks of lard and rendered pork fat at packing plants, factories and warehouses, refrigerated and non-refrigerated, totaled 78,945,000 lbs., according to the American Meat Institute. This was 67 per cent less than the 239,000,000 lbs. a year earlier.

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**NATURAL CASINGS • DRY**  
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# HIDES AND SKINS

Good volume of hide trade during week at a 1c to 1½c advance—Small packer hide market strong on the basis of offerings, but tanner follow-up lacking—Calf and kipskin market quiet again this week.

## CHICAGO

**PACKER HIDES:** Inquiry for hides was considered good the beginning of the week at ½c advance for most selections. The interest was mainly from traders and dealers, but there also were some tanner bids in the market. The New York futures market was largely responsible for the increase in buying ideas in the domestic market with 167 contracts trading and futures up 40 to 45 points. Some of the selections wanted were branded cows at 12c and 12½c and branded steers at 10c and 10½c. One of the steady bids in the market was heavy native steers at 11c and 11½c, heavy native cows at 12½c and 13c, light native cows at 15c and 15½ and St. Paul ex-light native steers at 17c, all without action.

In fair activity Tuesday, some selections advanced 1c to 1½c for ex-light native steers. About 3,000 northern ex-light native steers brought 18c. In other trading, about 5,000 heavy native cows sold at 13c and 13½c, 5,000 River light native cows brought 15½c and 4,500 branded cows traded at 12½c for northern. Later, the volume of branded cows traded increased to 10,000 with 12½c paid for northern and 13c for southwesterns. No sales of branded steers were accomplished early; however, butt-brands were bid at 11c. In additional trading later in the day, 7,000 heavy native steers sold at 12c and 12½c and a car of light native steers, northern, brought 15½c.

Persistent bids for butt-branded steers earlier in the week at 11c finally moved that selection at midweek. About 8,500 butts and Colorados sold at 11c and 10½c, respectively. In other trading, between 7,000 and 8,000 heavy native steers brought 12c and

12½c and mixed packs of heavy and light native steers sold at 12½c and 15½c. Mixed packs of light and ex-light native steers sold at 15½c and 18c, 2,000 River and Chicago light native steers sold at 15c and 15½ and about 7,000 River, Chicago and northern light native cows sold at 15½c and 16c. About 2,200 Chicago heavy native cows brought 13½c and 700 heavy Texas steers sold at 11c.

**SMALL PACKER AND COUNTRY HIDES:** There was very little tanner inquiry for small packer hides this week due to higher priced offerings. As a result, activity was confined mostly to 40@42-lb. average hides which sold at 13½c and 14c for good quality production. The speculative and export interest that bolstered the big packer hide market during the week had little effect on small packer operations. The 50@52-lb. average were offered at 13c at midweek, but best buying interest was at 11½c with a possible bid of 12c indicated. The 60-lb. average were offered at 10c early, but later offerings were priced higher. The country hide market also was dull, with 48@50-lb. mixed locker butchers and renderers offered at 9½c and 10c, but untraded.

**CALFSKINS AND KIPSKINS:** No reported change in the price structure for either calfskins or kipskins this week, with actual sales again difficult to confirm.

**SHEEPSKINS:** A mixed car of No. 1, 2 and 3 shearlings sold at 1.55, 1.20 and 80c. Fall clips were held at 2.75, to as low as 2.35. Dry pelts brought 28c. Mixed pickled sheep and lamb were offered at 9.50.

## Cold Storage Hide Stocks

End-of-March stocks of hides and pelts in cold storage totaled 68,677,000 lbs., according to the U. S. Department of Agriculture. This was an increase from 66,863,000 lbs. reported a month before, but considerably above the 56,524,000 lbs. a year earlier and the five-year, 1948-52 average of 53,940,000 lbs.



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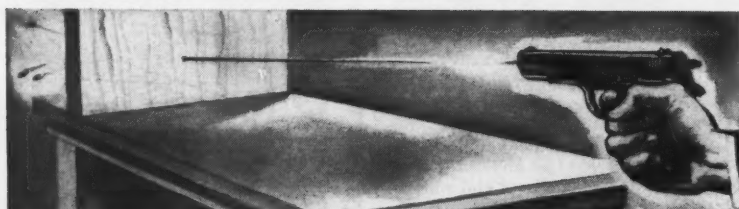
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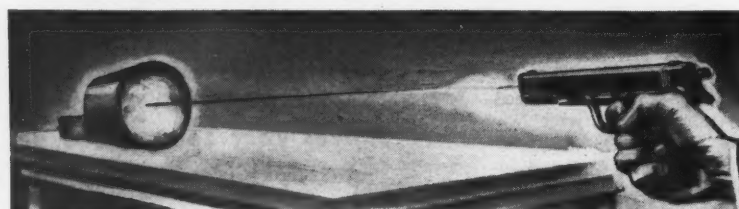
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**BUFFALO Conveyor BELTS**

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NEW YORK PHILADELPHIA CHICAGO DETROIT LOS ANGELES

## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. Week 1953
	Week ending Apr. 28, 1954	Previous Week	
Nat. steers	12½@15½	11½@14n	16@ 19
Hvy. Texas steers	11	10½	15
Butt branded steers	11	10½	14½
Col. steers	10½	10	14
Ex. light Tex. steers	14n	14n	20½
Brand'd cows	12½@13	11½@12	18½
Ht. nat. cows	13 @13½	12 @12½	17½@18
Lt. nat. cows	15½@16	14½@15	20½
Nat. bulls	10½@11n	10½@11n	13 @13½
Brand'd bulls	9½@10n	9½@10n	12 @12½
Calfskins, Nor.	10/15	40n	47½n
10/down	42½n	42½n	45n
Kips, Nor.	26n	26n	37½@40n
nat., 15/25.	26n	26n	37½@40n
Kips, Nor.	23½n	24½n	32½n
Brn'd. 15/25.	23½n	24½n	32½n

## SMALL PACKER HIDES

STEERS AND COWS:		Cor. Week 1953
60 lbs. and over	10n	
50 lbs.	11½@12n	11 @11½n 17 @17½

## SMALL PACKER SKINS

Calfskins, under 15 lbs.		25n	25n	40n
Kips, 15/80	15@ 16n	15@ 16n	32½n	
Slunks, reg.	1.25@1.35n	1.25@1.35n	1.50n	
Slunks, hairless	25@ 35n	25@ 35n	40@50n	

## SHEEPSKINS

Packer shearlings,	1.55	1.60@1.75n	2.40@2.45
No. 1 Dry Pelts	28	27n	28
Horsehides, Untrmd.	10.25@10.50n	10.25@10.50n	10.00n

## N.Y. HIDE FUTURES

### FRIDAY, APRIL 23, 1954

	Open	High	Low	Close
July	15.60b	15.75	15.61	15.65b- 70n
Oct.	16.25b	16.31	16.25	16.20b- 28n
Jan.	16.85b	16.75	16.70	16.75
Apr.	16.95b			16.95b-1705n
July	17.25b	17.35	17.35	17.20b- 35n
Oct.	17.35b			17.30n

Sales: 40 lots.

### MONDAY, APRIL 26, 1954

July	15.70b	16.05	15.85	16.05
Oct.	16.42-41	16.69	16.40	16.52
Jan.	16.85	17.20	16.85	17.19
Apr.	17.10b	17.30	17.30	17.70b- 55n
July	17.25b	17.25	17.25	17.60b- 70n
Oct.	17.35b			17.70n

Sales: 167 lots.

### TUESDAY, APRIL 27, 1954

July	16.10	16.10	15.80	15.87b- 90n
Oct.	16.70-71	16.75	16.50	16.52
Jan.	17.15b	17.30	16.99	17.00
Apr.	17.45b	17.45	17.22	17.25b- 30n
July	17.65b			17.50b- 60n
Oct.	17.75b	17.90	17.90	17.75b- 90n

Sales: 128 lots.

### WEDNESDAY, APRIL 28, 1954

July	15.60b	16.00	15.80	15.95
Oct.	16.25b	16.65	16.40	16.60b- 67n
Jan.	16.80b	17.07	17.07	17.07
Apr.	17.00b			17.30b- 40n
July	17.20b			17.50b- 65n
Oct.		17.60	17.60	17.75b- 80n

Sales: 12 lots.

### THURSDAY, APRIL 29, 1954

July	15.95b	16.16	16.05	16.13b- 20n
Oct.	16.60b	16.80	16.68	16.80
Jan.	17.15	17.24	17.12	17.20b- 25n
Apr.	17.40b	17.50	17.50	17.50b- 55n
July	17.55b			17.75b- 80n
Oct.	17.70b			17.95b-18.00n

Sales: 59 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Apr. 24, 1954, totaled 7,851,000 lbs.; previous week, 4,778,000 lbs.; same week, 1953, 4,978,000 lbs.; 1954 to date, 88,555,000 lbs.; same period, 1953, 85,924,000 lbs.

Shipments for the week ended Apr. 24, 1954, totaled 4,576,000 lbs.; previous week 4,334,000 lbs.; corresponding week 1953, 4,492,000 lbs.; this year to date, 72,114,000 lbs.; corresponding week, 1953, 61,319,000 lbs.



# WEEK'S CLOSING MARKETS

## PHILADELPHIA FRESH MEATS

Tuesday, April 27, 1954

### WESTERN DRESSED

BEEF (STEER):		Cwt.
Prime, 600/800	None quoted	
Choice, 500/700	40.50@42.25	
Choice, 700/900	39.50@41.50	
Good, 500/700	36.75@38.75	
Commercial, 350/700	31.50@33.50	
COW:		
Commercial, 350/700	29.50@31.75	
Utility, all wts.	26.50@28.50	
VEAL (SKIN OFF):		
Choice, 50/80	None quoted	
Choice, 80/110	37.00@40.00	
Choice, 50/110	38.00@41.00	
Good, 50/80	33.00@35.00	
Good, 80/110	34.00@36.00	
Good, 110/150	34.00@37.00	
Commercial, all wts.	28.00@33.00	
Utility, all wts.	24.00@27.00	

LAMB (Spring):	
Choice & prime, 30/45	52.00@55.00
Choice & prime, 45/55	50.00@54.00

LAMB:	
Prime, 30/50	47.00@49.00
Prime, 50/60	45.00@47.00
Choice, 30/50	46.00@48.00
Choice, 50/60	44.00@46.00
Good, all wts.	40.00@46.00
Utility, all wts.	36.00@40.00

MUTTON (EWE):	
Choice, 70/down	22.00@25.00
Good, 70/down	20.00@22.00

PORK CUTS—CHOICE LOINS:	
(Bladeless included) 8-10	57.00@59.00
(Bladeless included) 10-12	57.00@59.00
(Bladeless included) 12-16	56.00@58.00
Butts, Boston style, 4-8	49.00@51.00

SPARERIBS, 2 lbs. down	49.00@51.00
------------------------	-------------

### LOCALLY DRESSED

STEER BEEF CUTS:		Prime	Choice
Hindqtrs., 600/800	\$55.00@58.00	\$49.00@51.00	
Hindqtrs., 800/900	55.00@57.00	49.00@50.00	
Round, no flank	52.00@54.00	48.00@50.00	
Hip rd., with flank	51.00@53.00	46.00@48.00	
Full loin, untrimmed	57.00@62.00	49.00@52.00	
Rib (7 bone)	60.00@65.00	50.00@55.00	
Arm Chuck	35.00@37.00	34.00@36.00	
Brisket	32.00@34.00	32.00@34.00	
Short plates	14.00@16.00	14.00@16.00	

## Wholesale Price Indexes

Meat joined other farm products in a general price advance during the week ended April 20, as the index rose 1.9 to 95.8 per cent, according to the Bureau of Labor Statistics. Average primary market prices advanced 0.3 to 111.3 of the 1947-49 average of 100 per cent for the date. Meats were down to 88.2 a year ago and up to 113.5 in January, 1951. Lard rose 3.8 per cent; fats and oils, 1.2; and livestock and related products, 1.5 per cent.

## THURSDAY'S CLOSINGS PROVISIONS

The live hog top at Chicago was \$27.75; average, \$25.80. Provision prices were quoted as follows: Under 12 pork loins, 51½; 10/14 green skinned hams, 55@57½; Boston butts, 44; 16/down pork shoulders, 42; 3/down spareribs, 47; 8/12 fat backs, 16@16½; regular pork trimmings, 25 nominal; 18/20 DS bellies, 35½ nominal; 4/6 green picnics, 37@37½; 8/up green picnics, 31.

P.S. loose lard was quoted at 17.62½ asked and P.S. lard in tierces at 19.12½ nominal.

## COTTONSEED OIL

Closing cottonseed oil futures in New York were quoted as follows: May, 16.40b-55a; July, 16.12b-20a; Sept., 14.70b-85a; Oct., 14.30b-40a; Dec., 14.25b-30a; Jan., 14.20n; and Mar., 14.25b-35a.

Sales: 44 lots.

## U.S. Poultry Canning

Poultry canned or used in canning during February totaled 16,273,000 lbs., compared with 15,591,000 lbs. in January and 16,043,000 lbs. during February 1953 and the 1948-52 average of 11,815,000 lbs., the Crop Reporting Board has stated.

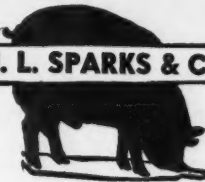
The quantity of poultry certified under federal inspection during February totaled 50,444,000 lbs., compared with 50,510,000 lbs. in February a year ago. Of the total, 15,766,000 lbs. were for canning and 34,678,000 lbs. were eviscerated for sale. Of the quantity inspected during February a year ago 15,943,000 lbs. were for canning and 34,567,000 lbs. were eviscerated for sale.

## CHICAGO PROV. SHIPMENTS

Provision shipment by rail, in the week ended Apr. 24, with comparisons:

	Week Apr. 24	Previous Week	Cor. Week 1953
Cured meats, pounds	9,112,000	8,400,000	3,102,000
Fresh meats, pounds	47,637	14,287,000	20,125,000
Lard pounds	3,192,000	2,717,000	3,756,000

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**"DANISH CROWN"**  
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# LIVESTOCK MARKETS

Weekly Review

## Favor New Locations For California Cattle Brands

No opposition was recorded to proposals to establish new locations for cattle record brands when the proposals were discussed this week at a public hearing called by the Bureau of Livestock Identification, California Department of Agriculture.

At present cattle record brands are limited by California state regulation to the left loin and right jaw, except that record brands on dairy cattle may be placed on the right hip if such brand is composed of consecutive numerals of a number greater than 200.

The new regulations would permit cattlemen to place record numbers on any position on the animal on which they have a recorded brand. The record numbers would be placed directly under the holding brand and would be used only in connection with a recorded holding brand.

The California Cattlemen's Association, by resolution, requested the department to adopt new regulations authorizing use of record numbers directly underneath and in connection with a recorded brand on any of the eight established branding positions.

The cattlemen pointed out that record brands on the loin and jaw positions were difficult to read and had other disadvantages.

## Record World Cattle Count

Last year's increase in world cattle numbers erased all previous records and established a new all-time mark of 856,400,00 head, the Foreign Agricultural Service has reported. This compares with 849,300,000 reported on the first day of the year, 1953. Most of the increase took place in Asia, where the count rose from 306,500,000 in 1953 to 309,000,000 on January 1 this year. Cattle numbers in North America rose to 131,300,000 from 129,200,000 the year before.

## SALABLE LIVESTOCK AT 12 MARKETS IN MAR.

The USDA report for 12 markets:

CATTLE	
	Mar., 1954
Chicago	201,721
Cincinnati	18,570
Denver	69,344
Fort Worth	43,275
Indianapolis	31,474
Kansas City	101,589
Oklahoma City	68,662
Omaha	192,324
St. Joseph	63,855
St. Louis NSY	84,791
Sioux City	110,232
S. St. Paul	99,198
Total	1,091,035

CALVES	
Chicago	9,466
Cincinnati	5,831
Denver	4,972
Fort Worth	9,690
Indianapolis	7,028
Kansas City	11,277
Oklahoma City	5,944
Omaha	8,556
St. Joseph	5,386
St. Louis NSY	22,769
Sioux City	2,652
S. St. Paul	45,613
Totals	138,684

HOGS	
Chicago	153,761
Cincinnati	67,878
Denver	13,855
Fort Worth	7,875
Indianapolis	195,902
Kansas City	40,348
Oklahoma City	12,639
Omaha	124,517
St. Joseph	81,722
St. Louis NSY	296,376
Sioux City	112,971
S. St. Paul	188,675
Totals	1,204,510

SHEEP	
Chicago	39,742
Cincinnati	1,355
Denver	85,946
Fort Worth	117,335
Indianapolis	6,040
Kansas City	19,165
Oklahoma City	10,909
Omaha	75,409
St. Joseph	13,319
St. Louis	11,434
Sioux City	45,400
S. St. Paul	34,361
Totals	460,415

## LIVESTOCK CAR LOADINGS

A total of 7,315 cars was loaded with livestock during the week ended April 17, 1954, according to the American Association of Railroads. This was a decrease of 1,191 from the same week of 1953, and 1,526 less than in the like period of 1952.

## Junior Grand National Sales Total \$212,957.79

Some 1,100 Future Farmers of America and 4-H Club boys and girls from western states have returned to their respective homes after grossing \$212,957.79 from sales of their animals at the Junior Grand National Livestock Exposition which closed a two-day run April 15. Six hundred and nineteen cattle brought \$143,094.31; 797 hogs, \$46,093.99; and 1,072 lambs sold for \$23,769.49.

The champion lot of five steers shown by Marden Wilbur, Julia Wood, Arwin Dow, George Rose and George Hageman brought 35c per lb. when sold to Swift & Co. for J. Kilpatrick of the Bon Air Super Market of Greenbrae. Four top Berkshire hogs shown by Sue Lewis, John Freeman, Clarence Peterson and Philip Kelly sold to the Sebastopol Meat Co., for 36c per lb. The lot of four best lambs shown by Kendra Lane, William Johnson, Lester Albright and Carl Spahr brought 32c per lb. and sold to Sebastopol.

## CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended Apr. 24, 1954, was 17.7, according to a report by the U. S. Department of Agriculture. This ratio compared with the 17.5 ratio reported for the preceding week and 14.8 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.574 per bu. in the week ended Apr. 24, 1954, \$1.572 per bu. in the previous week and \$1.582 per bu. for the same period a year earlier.

The highest hog-corn price ratio for any week in April on record was established for last week at 17.7, which is the corn equivalent in bushels at \$1.574 per bu. of 100 lbs. of hog at the week's average price of about \$27.35. A year earlier it was 14.8.

BLOOMINGTON, ILL.  
LOUISVILLE, KY.  
NASHVILLE, TENN.  
SIoux CITY, IOWA  
JONESBORO, ARK.  
DAYTON, OHIO  
DETROIT, MICH.  
CHATTANOOGA, TENN.  
LAFAYETTE, IND.  
MONTGOMERY, ALA.  
OMAHA, NEBR.  
CINCINNATI, OHIO  
FLORENCE, S.C.  
FULTON, KY.  
INDIANAPOLIS, IND.  
SIoux FALLS, S.D.  
JACKSON, MISS.  
VALPARAISO, IND.  
FT. WAYNE, IND.

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EAST ST. LOUIS, ILLINOIS

**HUNTER**

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- A. L. THOMAS, Washington, D. C.

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## Promote Livestock Conservation at Hog Show

Leading livestock producers, meat packing representatives, educators, FFA and 4-H youngsters converged on Cedar Rapids, Iowa recently to attend the 1954 Iowa State Spring Mar-

One of the outstanding attractions of the two day event was an extensive panoramic display produced by Livestock Conservation, Inc., which featured many sound guides for the

of the loss prevention exhibit was a thought provoking quiz contest with awards of attractive flint steel carving sets going to the two top participants. These awards, given by Livestock Conservation, Inc., and Wilson & Co. of Cedar Rapids, stimulated interest of the top swine men present. "The rewards," according to Deane Rinner, director of the Livestock Service Department of the local Wilson plant, "of helping to reduce the number of bruised, crippled and dead animals are the biggest prizes we can give the nation's livestock producers."

## Recent World Hog Count Shows Decline in 1953

World hog numbers, on a decline since the peak year of 1952, continued that trend through 1953, the Foreign Agricultural Service has reported. The latest world swine count was placed at about 301,000,000 head compared with 307,000,000 around this time last year and 310,400,000 in 1952. However, this year's count was 18 per cent above the 1946-50 low of 255,800,000 head.

The FAS said that reductions in numbers in the U. S. and Canada accounted for most of the decrease. Hog prices which were low in 1952 discouraged expansion and feeding, but are back up where the trend is upward again.

Hog production in western Europe has made a strong comeback since the war, but has slowed down of late.



ket Hog Show. This year's event, jointly sponsored by Wilson & Co., Cedar Rapids, Iowa Swine Producers Association, Iowa State College Extension Service and a number of educational groups, attracted over 2,500 visitors and a near record breaking number of swine entries.

proper care and handling of hogs. The main section of the display, pictured above, bearing the theme "Use Canvas Slappers," focused attention on the many man-caused losses which could easily be eliminated with the use of common sense and a canvas slapper. A unique and very popular feature

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ALL-BEEF  
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ORIGINAL  
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AND TONGUE

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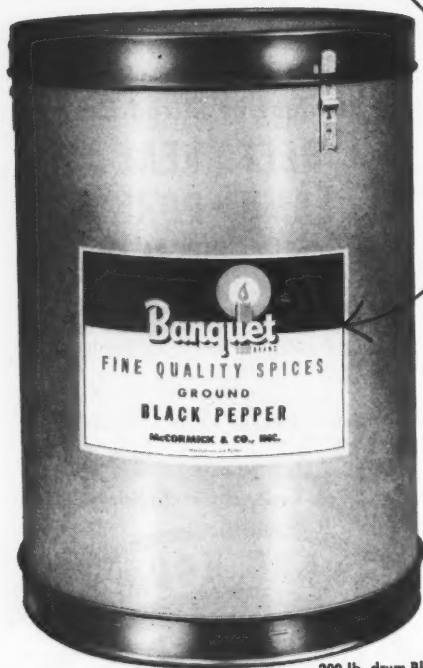


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 —In uniformity unvarying.  
 If you want the best... buy



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**World's Largest Spice and Extract House**

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE			
	Week Ended	Prev. Week	Cor.
	Apr. 24	Week	1953
Chicago†	25,196	22,250	26,027
Kansas City†	14,259	14,484	18,470
Omaha*†	28,027	25,269	22,260
E. St. Louis†	11,398	11,686	9,768
St. Joseph†	11,290	10,465	11,517
Sioux City†	12,901	10,979	12,471
Wichita*†	4,584	2,995	4,160
New York & Jersey City†	9,016	10,013	10,381
Okl. City*†	11,235	7,001	4,965
Cincinnati†	4,717	3,792	4,451
Denver†	11,182	11,439	13,109
St. Paul†	16,504	14,009	15,343
Milwaukee†	5,419	4,263	3,949
Total	164,799	149,245	156,772

HOGS			
	Week Ended	Prev. Week	Cor.
	Apr. 24	Week	1953
Chicago†	28,460	23,758	29,446
Kansas City†	9,692	6,690	10,462
Omaha*†	24,088	20,659	19,521
E. St. Louis†	27,535	26,907	27,794
St. Joseph†	19,207	19,509	18,801
Sioux City†	17,961	13,969	18,189
Wichita*†	7,163	6,949	9,458
New York & Jersey City†	33,419	38,785	44,871
Okl. City*†	9,406	9,684	10,000
Cincinnati†	11,998	11,462	11,730
Denver†	7,906	9,643	11,223
St. Paul†	32,418	20,886	27,851
Milwaukee†	3,661	3,254	5,736
Total	232,314	215,155	244,551

SHEEP			
	Week Ended	Prev. Week	Cor.
	Apr. 24	Week	1953
Chicago†	4,155	5,150	4,978
Kansas City†	4,524	3,202	8,680
Omaha*†	10,502	11,574	8,029
E. St. Louis†	2,406	1,486	1,769
St. Joseph†	12,556	8,862	7,180
Sioux City†	6,283	6,706	5,678
Wichita*†	2,571	2,110	2,669
New York & Jersey City†	37,402	44,229	43,828
Okl. City*†	4,319	3,850	3,412
Cincinnati†	271	...	216
Denver†	9,378	11,039	9,108
St. Paul†	4,259	3,206	1,831
Milwaukee†	574	281	297
Total	99,200	101,107	96,715

\*Cattle and calves.  
 †Federally inspected slaughter, including direct.  
 ‡Stockyards sales for local slaughter.  
 §Stockyards receipts for local slaughter, including direct.

## BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, more, Md., were as follows:

CATTLE:			
Steers, choice	None rec.		
Steers, gd. & ch.	\$24.00@25.00		
Steers, com'l	14.00@17.00		
Heifers, choice	20.00@21.50		
Heifers, cut. & util.	12.00@14.00		
Cows, util. & com'l	13.00@15.00		
Cows, cull & utility	None rec.		
Cows, can. & cut.	9.00@12.00		
Bulls, cut. & com'l	12.00@15.00		
VEALERS:			
Choice & prime	24.00@25.00		
Good & choice	22.00@24.00		
Com'l & good	12.00@22.00		
Culls & util.	8.00@12.00		
HOGS:			
Choice, 180/240	27.50@28.50		
Sows, 400/down	23.75@24.00		
LAMBS:			
Gd. & choice (fall shorn)	28.00		

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended April 24:

Cattle Calves Hogs* Sheep*			
Salable	249	412	5
Total (incl. directs)	4,937	2,879	14,454
Prev. week:			
Salable	216	861	217
Total (incl. directs)	5,037	4,179	17,009

\*Including hogs at 31st st.

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Apr. 22	2,437	212	10,011	581
Apr. 23	674	161	6,659	106
Apr. 24	374	35	1,331	222
Apr. 26	17,303	479	10,227	2,912
Apr. 27	5,000	400	11,000	1,500
Apr. 28	8,500	400	10,000	1,000
*Week so far	30,809	1,279	31,227	5,412
Week ago	36,648	1,309	27,694	5,523
Year ago	40,436	1,888	35,551	11,962
2 yrs. ago	32,061	1,356	45,005	15,544

\*Including 23 cattle and 5,001 hogs direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Apr. 22	1,916	78	2,141	280
Apr. 23	1,616	111	1,188	430
Apr. 24	110	...	...	...
Apr. 26	4,491	10	1,915	1,390
Apr. 27	2,342	102	1,569	985
Apr. 28	3,000	...	1,500	500
Week so far	9,491	112	4,984	2,585
Week ago	11,366	239	3,773	2,379
Year ago	15,469	59	2,365	7,350
2 yrs. ago	12,712	51	4,930	5,752

APRIL RECEIPTS			
	1954	1953	1952
Cattle	147,341	178,470	178,470
Calves	7,504	7,350	7,350
Calves	7,504	7,350	7,350
Sheep	32,801	67,280	67,280

APRIL SHIPMENTS			
	1954	1953	1952
Cattle	56,767	77,846	77,846
Hogs	25,333	20,840	20,840
Sheep	12,906	19,407	19,407

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Apr. 28:

	Week ended	Week ended
	Apr. 28	Apr. 21
Packers' purch.	30,802	25,030
Shippers' purch.	7,813	5,238
Total	38,615	30,268

## LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Apr. 28, were reported as shown in the table below:

CATTLE:			
Steers, choice	\$23.25@24.25		
Steers, good	22.25@23.25		
Steers, com'l	19.00@20.00		
Heifers, good & ch.	21.00@22.50		
Heifers, com'l & gd.	18.25@19.25		
Cows, util. & gd.	15.00@16.00		
Cows, util. & com'l	13.00@15.00		
Cows, can. & cut.	10.00@12.75		
Bulls, util. & com'l	15.00@17.00		
CALVES:			
Vealers, choice & pr.	None rec.		
Good & choice	22.00@24.00		
Calves, com'l & gd.	19.00@22.50		
HOGS:			
Choice, 230/280	26.00@28.25		
Sows, 400/down	22.00 only		
SHEEP:			
Lambs, ch. & pr.	None rec.		

## CANADIAN KILL

Inspected slaughter in Canada for week ended April 17:

CATTLE			
	Period	Same	Wk.
	Apr. 17	Last	Yr.
Western Canada	12,292	11,918	
Eastern Canada	12,980	14,136	
Total	25,272	26,054	

HOGS			
Western Canada	34,439	50,093	
Eastern Canada	47,203	63,510	
Total	81,642	113,603	
All hog carcasses graded	89,671	125,148	

SHEEP			
Western Canada	3,280	1,857	
Eastern Canada	2,360	1,665	
Total	5,640	3,522	

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, 1954



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 24, 1954, as reported to The National Provisioner:

### CHICAGO

Armour, 7,813 hogs; Wilson, 1,854 hogs; Agar, 6,149 hogs; Shippers, 7,102 hogs; and Others, 12,644 hogs. Total: 25,196 cattle; 1,670 calves; 35,562 hogs; and 4,155 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,271	973	2,204	1,338
Swift	2,212	1,133	2,818	2,484
Wilson	1,226	...	2,431	...
Butchers	4,333	2	768	4
Others	1,100	...	871	698
<b>Totals</b>	<b>12,142</b>	<b>2,108</b>	<b>9,092</b>	<b>4,524</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	7,621	5,589	1,234	...
Cudahy	3,957	3,301	2,031	...
Swift	5,709	4,940	1,937	...
Wilson	3,505	2,926	2,362	...
Cornhusker	835	...	...	...
O'Neill	351	...	...	...
Neb. Beef	688	...	...	...
Engle	91	...	...	...
Gr. Omaha	621	...	...	...
Hoffman	99	...	...	...
Rothschild	463	...	...	...
Roh	1,263	...	...	...
Kingau	1,755	...	...	...
Merchants	121	...	...	...
Midwest	130	...	...	...
Omaha	430	...	...	...
Union	537	...	...	...
Others	...	10,225	...	...
<b>Totals</b>	<b>28,196</b>	<b>22,900</b>	<b>7,564</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,618	1,884	10,679	1,585
Swift	3,723	2,107	9,676	821
Hunter	1,066	...	4,783	...
Hell	...	...	2,397	...
Krey	...	...	...	...
Laclede	...	...	...	...
Lucer	...	...	...	...
<b>Totals</b>	<b>7,407</b>	<b>3,991</b>	<b>27,535</b>	<b>2,406</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,960	373	8,403	4,488
Armour	3,355	543	1,331	1,067
Others	5,423	61	1,332	2,060
<b>Totals*</b>	<b>12,738</b>	<b>977</b>	<b>17,066</b>	<b>8,215</b>

\*Do not include 303 cattle, 3,473 hogs and 7,001 sheep direct to packers.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,302	...	4,919	1,528
Cudahy	3,633	...	6,533	1,550
Swift	3,505	1	5,159	983
Butchers	397	8	...	...
Others	8,289	1	12,492	1,653
<b>Totals</b>	<b>20,116</b>	<b>10</b>	<b>29,103</b>	<b>5,675</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,767	491	2,016	2,571
Kansas	554	...	...	...
Dunn	98	...	...	...
Dold	157	...	590	...
Sunflower	...	...	...	...
Pioneer	...	...	...	...
Excel	390	...	...	...
Others	1,265	...	29	2,306
<b>Totals</b>	<b>4,506</b>	<b>491</b>	<b>2,935</b>	<b>4,877</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,459	210	626	731
Wilson	1,826	214	770	1,401
Others	4,840	1,035	689	14
<b>Totals*</b>	<b>8,125</b>	<b>1,459</b>	<b>2,085</b>	<b>2,146</b>

\*Do not include 1,651 cattle, 7,321 hogs and 2,173 sheep direct to packers.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	77	...	...	...
Cudahy	...	...	...	...
Swift	119	...	...	...
Wilson	240	...	...	...
Acme	704	...	...	...
Ideal	595	...	...	...
Machlin	385	...	...	...
United	575	14	422	...
Atlas	430	...	...	...
Commercial	487	...	...	...
Gr. West	378	...	1,078	...
Clougherty	...	...	...	...
Quality	344	...	...	...
Others	2,462	520	534	...
<b>Totals</b>	<b>6,705</b>	<b>534</b>	<b>2,034</b>	...

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,718	219	2,660	5,848
Swift	2,116	182	1,945	5,890
Cudahy	996	154	1,821	1,206
Wilson	872	...	...	...
Others	5,458	158	1,590	738
<b>Totals</b>	<b>11,160</b>	<b>718</b>	<b>7,986</b>	<b>13,683</b>

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	...	...	...	163
Kahn's	...	...	...	...
Mayer	...	...	...	...
Schlachter	162	63	...	...
Northside	...	...	...	...
Others	3,549	1,371	12,040	108
<b>Totals</b>	<b>3,711</b>	<b>1,434</b>	<b>12,040</b>	<b>271</b>

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,752	3,084	12,891	1,704
Bartusch	1,090	...	...	...
Cudahy	1,155	123	...	551
Rifkin	918	47	...	...
Superior	1,572	...	...	...
Swift	6,017	3,971	19,527	2,004
Others	2,949	1,482	4,942	457
<b>Totals</b>	<b>19,453</b>	<b>8,707</b>	<b>37,360</b>	<b>4,716</b>

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,537	1,104	777	6,837
Swift	1,461	604	831	12,974
Bl. Bonnet	403	38	52	...
City	...	7	58	...
Rosenthal	207	70	...	...
<b>Totals</b>	<b>4,176</b>	<b>1,823</b>	<b>1,718</b>	<b>19,821</b>

### TOTAL PACKER PURCHASES

	Week Ended April 24	Prev. Week	Cor. Week 1953
Cattle	163,631	147,461	166,483
Hogs	296,206	187,679	219,714
Sheep	78,063	67,674	84,317

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, April 23 with comparisons:

	Cattle	Hogs	Sheep
Week to date	272,000	340,000	154,000
Previous week	257,000	325,000	325,000
Same wk. 1953	251,000	361,000	176,000
1954 to date	4,553,000	6,082,000	2,661,000
1953 to date	4,029,000	7,568,000	2,677,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Apr. 22:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,500	1,000	1,950	50
N. Portland	2,300	250	1,225	1,108
S. Francisco	650	110	700	950

## CORN BELT DIRECT TRADING

Des Moines, Ia., April 28  
Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

	Hogs, good to choice:
160-180 lbs.	\$23.75@26.15
180-240 lbs.	25.50@26.90
240-300 lbs.	24.75@26.30
300-400 lbs.	24.00@26.00

**SOWS:**

270-300 lbs.	23.75@24.50
440-550 lbs.	21.00@23.00

Corn belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week estimated	Last week actual
Apr. 22	42,500	52,000
Apr. 23	35,000	34,500
Apr. 24	23,000	22,000
Apr. 26	45,000	39,000
Apr. 27	33,500	33,000
Apr. 28	35,000	44,000



## 1954

## 55

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A. Production & Marketing Administration)

<b>STEERS AND HEIFERS: Carcasses</b>		<b>BEEF CURED:</b>	
Week ending Apr. 24, 1954.	15,879	Week ending Apr. 24, 1954.	28,218
Week previous	15,644	Week previous	16,790
Same week year ago	15,090	Same week year ago	50,772
<b>COW:</b>		<b>PORK CURED AND SMOKED:</b>	
Week ending Apr. 24, 1954.	1,611	Week ending Apr. 24, 1954.	388,030
Week previous	1,724	Week previous	504,874
Same week year ago	781	Same week year ago	468,836
<b>BULL:</b>		<b>LARD AND PORK FATS:</b>	
Week ending Apr. 24, 1954.	451	Week ending Apr. 24, 1954.	30,663
Week previous	445	Week previous	9,000
Same week year ago	607	Same week year ago	9,000
<b>VEAL:</b>		<b>LOCAL SLAUGHTER</b>	
Week ending Apr. 24, 1954.	9,526	<b>CATTLE:</b>	
Week previous	12,907	Week ending Apr. 24, 1954.	9,016
Same week year ago	16,750	Week previous	10,013
<b>LAMB:</b>		Same week year ago	10,381
Week ending Apr. 24, 1954.	36,565	<b>CALVES:</b>	
Week previous	44,972	Week ending Apr. 24, 1954.	14,915
Same week year ago	36,708	Week previous	16,294
<b>MUTTON:</b>		Same week year ago	9,030
Week ending Apr. 24, 1954.	1,116	<b>HOGS:</b>	
Week previous	1,963	Week ending Apr. 24, 1954.	33,419
Same week year ago	1,008	Week previous	38,785
<b>HOG AND PIG:</b>		Same week year ago	44,871
Week ending Apr. 24, 1954.	3,560	<b>SHEEP:</b>	
Week previous	3,339	Week ending Apr. 24, 1954.	37,402
Same week year ago	3,000	Week previous	44,229
<b>PORK CUTS:</b>		Same week year ago	43,828
Week ending Apr. 24, 1954.	942,118	<b>COUNTRY DRESSED MEATS</b>	
Week previous	1,619,352	<b>VEAL:</b>	
Same week year ago	1,275,332	Week ending Apr. 24, 1954.	...
<b>BEEF CUTS:</b>		Week previous	...
Week ending Apr. 24, 1954.	70,325	Same week year ago	5,862
Week previous	162,318	<b>HOGS:</b>	
Same week year ago	103,288	Week ending Apr. 24, 1954.	...
<b>VEAL AND CALF CUTS:</b>		Week previous	...
Week ending Apr. 24, 1954.	15,353	Same week year ago	12
Week previous	18,017	<b>LAMB AND MUTTON:</b>	
Same week year ago	16,118	Week ending Apr. 24, 1954.	...
<b>LAMB AND MUTTON:</b>		Week previous	...
Week ending Apr. 24, 1954.	...	Same week year ago	198
Week previous	154		
Same week year ago	624		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending April 24 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area <sup>1</sup>	10,125	10,497	35,045	40,750
Baltimore, Philadelphia	5,824	947	17,451	725
Cincinnati, Cleveland, Detroit, Indianapolis	15,652	6,314	61,450	7,110
Chicago Area	22,917	5,444	48,844	6,533
St. Paul-Wis. Area <sup>2</sup>	27,468	31,441	77,083	7,546
St. Louis Area <sup>3</sup>	14,636	7,567	60,135	7,243
Sioux City	10,447	11	16,687	6,886
Omaha Area	29,407	1,292	38,455	14,524
Kansas City	12,939	3,712	23,244	8,544
Iowa-So. Minnesota <sup>4</sup>	26,210	12,337	186,250	26,534
Louisville, Evansville, Nashville, Memphis	8,423	8,093	37,104	Available
Georgia-Alabama Area <sup>5</sup>	5,625	2,766	20,265	23
St. Joseph, Wichita, Oklahoma City	17,507	3,771	33,534	15,520
Ft. Worth, Dallas, San Antonio	15,016	6,180	14,121	19,518
Denver, Ogden, Salt Lake City	13,998	925	10,623	12,352
Los Angeles, San Francisco Areas <sup>6</sup>	23,482	2,102	24,410	34,917
Portland, Seattle, Spokane	5,551	285	7,002	3,917
Grand Total	265,027	104,093	721,103	212,544
Total previous week	264,270	105,709	718,739	225,262
Total same week 1953	283,713	93,395	771,003	233,488

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>5</sup>Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>6</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville Florida during the week ended April 23:

	Cattle	Calves	Hogs
Week ended April 23.	2,304	874	8,304
Week previous (five days)	2,506	937	10,807
Corresponding week last year	2,585	658	6,368

## CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count

address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE  
PLEASE REMIT WITH ORDER.

### POSITION WANTED

#### COMPTROLLER-OFFICE MANAGER

Age 43. 20 years' experience in large and medium size packing plants. Finances, costs, office management. Large volume of buying and selling meat scrap, tannage, grease. Desires position with west coast packer or large by-product processor. Presently employed as consultant. W-175, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER or SUPERINTENDENT:** Experienced, large and small plants, practical, efficient. Slaughtering, cutting, curing, sausage, canning, rendering, etc. Excellent references. W-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**MANAGER:** Have 25 years experience with large independent mid-west packer. Covers buying livestock, foreman of every plant department, including curing, sausage, canning—superintendent. Successfully managing plants for 7 years. W-183, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### HOG KILL and CUT SUPERVISOR

Experienced. Age 36. 18 years in industry. 6 years in supervisory capacity. Excellent references. With knowledge of smoke meat and curing. W-184, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### MEAT BUYER-MARKET MANAGER

Chains, super markets. Meat expert. Will relocate. Excellent references. W-185, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**WORKING SAUSAGE FOREMAN:** Wants position. 40 years old. 12 years' sausage experience. Can handle all phases of operation and have been manager of sausage kitchen. W-186, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### POSITION WANTED

**YOUNG GERMAN BUTCHER:** Master craftsman, specialist in top quality sausage making and canned goods, is looking for a good job in U.S.A. "Made in Germany" standard offered. W-187, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SUPERINTENDENT or CHIEF ENGINEER—**master mechanic. College education, 20 years' experience in all departments. W-177, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**PRODUCTION MANAGER or general superintendent.** Graduate engineer. Several years' heavy and varied experience. W-182, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALESMAN:** Smoked meats and provisions, covering New York wholesalers, chains and department stores with good following. W-188, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N.Y.

**ACCOUNTANT:** Under 40, experienced in office management and costs, desires position with reputable company. W-189, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N.Y.

**GENERAL MANAGER or SUPERINTENDENT:** Technical education. Thoroughly experienced. Domestic or foreign. W-177, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

**WANTED:** A combination engineer and superintendent. Progressive Ohio packer needs man for permanent position. Must have thorough knowledge of refrigeration and maintenance as applied to beef packing house. Give experience and references. All replies kept confidential. W-191, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### SALESMAN

Nationally known company with well-established business in meat and sausage packaging material wants an experienced salesman to handle their sales in Ohio and adjacent territory, with headquarters possibly in Cleveland, Ohio. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling the present volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, etc. Address:

W-190, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### CANNED MEAT MANAGER

Large independent house seeks executive, experienced in buying and selling bulk canned meats and in supervising salesmen. Some manufacturing experience desirable. Excellent opportunity. Submit full details. W-190, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**SALES SUPERVISOR:** Wanted a young aggressive man as supervisor (not manager) for southern meat packer. The company is very aggressive and is doing a very nice business. The job will call for supervision and sales promotion among twelve (12) salesmen. Unless you are ambitious and consider yourself somewhat of a top man, please do not apply. W-192, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SAUSAGE MAKER

Top experienced man to manufacture a complete line of strictly Kosher meat products. State salary expected and enclose references from previous employment. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ENGINEER:** Experienced packing house refrigerating and mechanical engineer wanted to take charge of operations as chief plant engineer. Old established concern doing a large volume of business. Near Chicago. W-195, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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## HELP WANTED

**ENGINEER:** Industrial engineer with packing house experience in time study and general plant operation. W-194, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**COOLER SUPERVISOR:** Wanted for small plant, Chicago location. State age, experience, salary desired, etc. Give references. Normally 5 days weekly. W-196, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**EXPERIENCED MAN:** With thorough knowledge of the handling of beef trimmings. Grading, sorting and rejecting. W-197, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N.Y.

## EQUIPMENT WANTED

**WANTED:** 1000 ton curb presses lard roll, filter press and cooker. Mitts & Merrill Hog, Contact Box EW-36, THE NATIONAL PROVISIONER, 15 East 41st St., New York 17, N.Y.

**WANTED:** 200 or 400 stuffer, 200 or 400 mixer, aluminum or stainless steel trucks, refrigerated truck box. FLANERY SAUSAGE CO., Milbank, South Dakota.

**WANTED:** A used Hammermill and a used Anderson Expeller. Must be in good condition. Ellis Rendering Co. Inc., Box 354, Ellis, Kansas.

**WANTED:** Silent cutter, 200 lb. with motor. Used but must be in fine condition. Write details to Mr. Homer Sargent, P.O. Box 1202, Alliance, Nebraska.

**WANTED:** In good condition—rendering cooker, hydraulic press, bone crusher, gut washer, expeller. Write stating price and particulars to ONTARIO RENDERING CO., 57 Victoria Ave. South, Hamilton, Ont. Canada.

## EQUIPMENT FOR SALE

### SILENT CUTTERS

You can save 50 to 65% of the new cost of these really clean, late model, fully rebuilt and reconditioned machines, which are guaranteed to look and work as well as new ones. They will be assets to any plant that can use them and you can buy on Dan Dohm's personal assurance that they are well worth the money. Terms: Cash-with-order, but if you're not completely satisfied, your money will be refunded any time within 30 days.

MODEL 80A BOSS, 375 $\frac{1}{2}$  cap. with 30 H.P. 3/40/220 V motor and  $\frac{1}{2}$  H.P. unloader. Set of knives, no starter ..... \$2750.00

MODEL 100A BOSS, 750 $\frac{1}{2}$  cap. with 50 H.P. 3/40/220 V motor and  $\frac{1}{2}$  H.P. unloader. Set of knives, no starter ..... \$3000.00

MODEL 70B BUFFALO, 800 $\frac{1}{2}$  cap. with 75 H.P. 3/40/220 V motor, center opening, self-emptying type. Set of knives, no starters ..... \$3100.00

**DOHM & NELKE, INC.**  
7700 E. RAILROAD AVENUE

Phone EV-14822 St. Louis, Mo.

1—Reconditioned Randall Cutter 200 lb. capacity, with 20 H.P. 3 phase motor. Self unloader type cutter.

1—Reconditioned Randall 200 lb. Stuffer, complete with all necessary parts.

1—Reconditioned Randall 1000 lb. capacity, Dopp Iron Kettle with agitator, either belt or motor drive.

1—Reconditioned 232-B Buffalo cutter, complete with 10 H.P. 3 phase motor.

These machines carry Randall factory guarantee. Subject to prior sale. Write for prices and complete information. These machines are ideal size for the smaller packer. Manufacturers of Sausage Room Equipment for over 75 years.

**R. T. RANDALL & COMPANY**  
331-333 North Second Street  
Philadelphia 6, Pa.  
Market 7-3896

1—Model #54 B-Buffalo self emptying Silent Cutter, 350 to 400 lb. finished Bowl Capacity equipped with 40 H.P. Motor 3 Phase 60 Cycles 220/440 Volts and Magnetic Starter. (Price \$1850.00 F.O.B. Brooklyn) Karl Ehmer, 62-08 Myrtle Ave., Brooklyn 27, N. Y. Tele. Evergreen 6-5181.

**FOR SALE:** 1952 two ton Dodge truck with refrigerated body, new motor, \$2500.00. Also 3 Koldhold plates, Frigidaire compressor and motor, \$300.00. KEARNEY PACKING CO., Kearney, Nebraska, Phone 34501.

## EQUIPMENT FOR SALE

### ★ ANDERSON EXPELLERS ★

All Models. Rebuilt, guaranteed.

We Rent Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penna.

**FOR SALE:** One Buffalo sausage stuffer, model 300, 300 lb. capacity. Due to change in plants, was never unpacked or used. Price \$1450.00 F.O.B. Muscatine, Iowa. C. E. RICHARD & SONS INC., Muscatine Iowa, Phone 3622.

## PLANTS FOR SALE

**FOR SALE OR LEASE:** In St. Louis. BEEF SLAUGHTERING PLANT. Approximate kill capacity 75 cattle per day. Excellent condition. Sufficient ground and approved permit to expand if required. FS-179, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE OR LEASE:** In St. Louis. HOTEL SUPPLY OR PACKER BRANCH HOUSE—cooler, freezer room, sausage kitchen and smokehouse facilities. In excellent condition on railroad spur. FS-180, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## MISCELLANEOUS

### ROYAL BRISKET COMPANY, Inc.

Eighth Street & Tonnelle Ave.

North Bergen, N. J.

### BUYERS

### PACKERS AND SHIPPERS

### FANCY PRIME AND CHOICE CORNED BRISKETS

Territories for exclusive distribution  
open on commission or salary basis

### WE SHIP

### FROM FLORIDA TO MAINE

Please write or telephone Union 4-8100  
or Union 4-8101, North Bergen, N. J.

or

Phone New York Lac. 4-5967

**FINANCIALLY RESPONSIBLE BROKERS:** Desire listings and offerings from responsible independent meat packers who would like to increase their sales in the southeast on mixed and carcasses of pork, beef and offal. Standard commissions apply. We know many small and large independent packers and chains over our 23 years' service. Write stating quantities, type of product you can offer weekly basis. S-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### COUNTRY HAM BUSINESS

Established country ham and bacon business in central Missouri. 8 $\frac{1}{2}$  acres, good location on highway 40, new equipment, nice house, \$25,000, possession immediately. FS-181, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## HOG • CATTLE • SHEEP

## SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

## SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

# BAR IANT'S

## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletins—Issued Regularly

Now in stock—available for immediate shipment.

### New B.A.I. Steel Lockers

15" wide, 18" deep, 60" high, with sloping top, seat brackets, 14" high legs, padlock attachment. Single row—three wide. Per opening \$17.95 F.O.B. Chicago, Ill. Discounts for quantity purchases.

### Kill Floor

7133—HOG DEHAIRER: Baby Boss #31A, with 7 $\frac{1}{2}$  HP. splashproof mtr. & str., complete with pipe & valve, like new, used less than 9 mos. .... \$ 975.00

6947—BEEF HOOK: Le Feill mtr. #1005-10, double action type, 30" chain, 2000 $\frac{1}{2}$  cap., 68 fpm., 5 HP. gear head mtr. New, never used ..... 850.00

5642—BEEF DROPPER: Boss, for raising or lowering dressed sides at one time, 5 HP. .... 525.00

6946—LANDER: Dupps #17C, New, never used ..... 225.00

7080—BAND SAW: Jones-Superior, Continental 3 HP. mtr., stainless steel blade, #1005-10, .... 675.00

7134—CARCASS SPLITTING SAW: Best & Donovan, factory reconditioned, excel. cond. .... 565.00

7128—HOG SPLITTING SAW: Best & Donovan, 3 HP. mtr., used 3 mos., .... 395.00

6718—SCRIBE SAW: Best & Donovan, electric, 7 $\frac{1}{2}$ " saw wheel, mdl. RB 1124, with mtr., cable & counterweight ..... 175.00

7140—STERILIZING LAVATORY: (2) Boxes #88 with foot pedal, soap dispenser, knife tank & 16" x 16" x 10" deep basin ..... 75.00

6360—CLEANERS: (150) New, Simmonds, wooden, White #91, 13" blades ..... 8.00

### Sausage Equipment

7102—STUFFER: Buffalo 500 $\frac{1}{2}$ , record, & guaranteed; new piston, new safety ring, re-bored cylinder ..... \$1325.00

6962—STUFFER: Buffalo 400 $\frac{1}{2}$ , less valves, guaranteed condition ..... 825.00

7067—STUFFER: Boss 200 $\frac{1}{2}$ , record, & guar. .... 750.00

6950—STUFFER: Globe 200 $\frac{1}{2}$  ..... 700.00

6528—STUFFER: Randall 200 $\frac{1}{2}$ , 3 valves ..... 600.00

7206—STUFFER COMBINATION: 60 $\frac{1}{2}$  cap. with Air Compressor ..... 395.00

6379—LOAF STUFFER: Mepaco, stainless steel, like new ..... 275.00

7014—GRINDER: Buffalo #66, with 15 HP. mtr., new worm & shaft, 15 HP. mtr. .... 850.00

6527—MIXER: Boss #9, hand tilt, mtr. driven, new stainless steel bowl ..... 575.00

7243—SILENT CUTTER: Buffalo #88-B, extra knives, 15 HP. mtr., reconditioned, excel. cond. .... 1050.00

7242—FROZEN MEAT CUTTER: Keebler mdl. #226A, 25 HP. mtr., 10" blade capacity ..... 1200.00

7232—FROZEN MEAT CUTTER: Act. 1 HP. mtr. .... 450.00

7052—SLICER: U.S. #150-B, with shingling conv. .... 675.00

6538—COOKER: Double Jouron, for 42" sticks with 2 Powers Regulators, 1 HP. Continental mtr. .... 950.00

7013—BARREL WASHER: Globe #30, new brushes, 5 HP. mtr., little used ..... 975.00

6817—HAM MOLD WASHER: Adelmann, with mtr. .... 175.00

7181—BOILED HAM COOK TANK: 33" x 33", 1 $\frac{1}{2}$ " brass coils, with thermostat controls ..... 165.00

7179—TANK CHARGING TRUCKS: (2) Globe #7251, 36" iron wheels ..... 50.00

7178—HAM & BACON TRUCKS: (5) Iron wheels #7285, flat top high end, 20" x 3" iron wheels ..... 45.00

7004—HOY MOLDS: (300) stainless steel, like new cond. ....

150—Pear shaped #P-16 ..... ea. 11.50

50—Square, 16-18 $\frac{1}{2}$  cap. .... ea. 11.50

65—Square, 14-15 $\frac{1}{2}$  cap. .... ea. 11.50

35—Square, 12-13 $\frac{1}{2}$  cap. .... ea. 10.35

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